



AIA VECCHIA

## AIA VECCHIA "SOR UGO" BOLGHERI DOC SUPERIORE



### PRODUCER PROFILE

Winery Owner(s):  
The Pellegrini family  
Winemaker:  
Nicola Scottini  
Winery Founded:  
1996  
Region:  
Tuscany

### WINE STORY

As the winery's most important and awarded wine, Sor Ugo represents the elegance and strength of Bolgheri. A "Super Tuscan" Bordeaux-blend created by the prominent enologist Tibor Gal, it is named after Ugo, the first Pellegrini family member who started to work with grapes and wines a century ago ( Sor is an old honorific, short for Signor).

### VINEYARDS & VINIFICATION

|                                      |   |
|--------------------------------------|---|
| <b>VINEYARD LOCATION:</b>            | On the Strada Bolgherese outside of the town of Bolgheri (in Maremma)   |
| <b>ELEVATION:</b>                    | 80 meters   |
| <b>SOILS:</b>                        | Sand, clay, and limestone   |
| <b>TRAINING SYSTEM:</b>              | Spur-pruned cordon (cordone speronato)  |
| <b>FARMING PRACTICES:</b>            | Sustainable   |
| <b>AGE OF VINES:</b>                 | 23 years (planted 1995)   |
| <b>YIELD:</b>                        | 6,000 kg per hectare  |
| <b>GRAPES:</b>                       | 57% Cabernet Sauvignon, 22% Merlot, 18% Cabernet Franc, 3% Petit Verdot   |
| <b>TYPE OF YEAST:</b>                | Selected  |
| <b>POST-FERMENTATION PROCEDURES:</b> | 30 days of maceration, pumping over 4 times a day for the first 10 days, reducing to 2 times a day after fermentation is complete |
| <b>SECOND FERMENTATION:</b>          | N/A   |
| <b>MALOLACTIC FERMENTATION:</b>      | Yes, in barriques   |
| <b>FILTRATION:</b>                   | Microfiltration   |
| <b>AGING CONTAINER:</b>              | 225-liter barriques of French oak; 50% new, 50% once used   |
| <b>AGING TIME:</b>                   | 18 months   |
| <b>BOTTLE AGING TIME:</b>            | 6 months  |
| <b>PRODUCTION:</b>                   | 30,000 bottles per year   |
| <b>VEGAN:</b>                        | Yes   |

### TECHNICAL DATA

|                        |         |                       |        |
|------------------------|---------|-----------------------|--------|
| <b>ALCOHOL:</b>        | 15.00%  | <b>TOTAL ACIDITY:</b> | 5 g/l  |
| <b>RESIDUAL SUGAR:</b> | < 1 g/l | <b>EXTRACT:</b>       | 34 g/l |