



**PRODUCER PROFILE**

Winery Owner(s):  
Contini Bonacossi Family  
Winemaker:  
Benedetta Contini Bonacossi  
Winery Founded:  
804  
Region:  
Tuscany

**WINE STORY**

Count Ugo Contini Bonacossi began working at his family's estate, 1945, after completing a degree in Agriculture before heading to the War. It was Ugo's vision that gradually moved the estate away from sharecropping towards a modern-day winery. Due to his tireless efforts, DOC status was finally granted to Carmignano in 1975. In 1988 the appellation finally received DOCG recognition, making it the smallest DOCG in Tuscany. The Ugo Contini Bonacossi wine is a tribute to the father and the grandfather Ugo. Made from Sangiovese grapes from the Viticciana vineyard, a vineyard designed and established by Count Ugo himself. Not only does the vineyard benefit from ideal exposure, but the rows of vines are intersected by two roads built to channel rainwater away from the downwards slope of the hill, avoiding erosion of our precious land.

**VINEYARDS & VINIFICATION**

<b>VINEYARD LOCATION:</b>	Tenuta di Capezzana
<b>ELEVATION:</b>	
<b>SOILS:</b>	Clay, limestone, schist and marl
<b>TRAINING SYSTEM:</b>	Guyot cordon spur
<b>FARMING PRACTICES:</b>	Organic
<b>AGE OF VINES:</b>	20 years old
<b>YIELD:</b>	4,500 kilograms per hectare
<b>GRAPES:</b>	Sangiovese 100%
<b>TYPE OF YEAST:</b>	Native indigenous yeasts
<b>POST-FERMENTATION PROCEDURES:</b>	13 days extended maceration
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes in French barriques
<b>FILTRATION:</b>	Yes - mechanic with 3 micron
<b>AGING CONTAINER:</b>	50% new and 50% second passage medium-toast French barriques
<b>AGING TIME:</b>	18 months
<b>BOTTLE AGING TIME:</b>	12 months
<b>PRODUCTION:</b>	4,000 bottles
<b>VEGAN:</b>	No

## TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.45
RESIDUAL SUGAR:	.30 g/l	EXTRACT:	34.28