



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

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

TECHNICAL DATA

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