UGO CONTINI BONACOSSI

# UGO CONTINI BONACOSSI "ARMANCIONE" TOSCANA BIANCO IGT UNFILTERED


## PRODUCER PROFILE

Winery Owner(s):
Ugo Contini Bonacossi
Winemaker:
Ugo Contini Bonacossi
Winery Founded:
2011
Region:
Tuscany

## WINE STORY

Created out of love and respect for the territory and tradition, this wine is made of indigenous Tuscan varietals, historically suited to the hills surrounding Roccalbegna. Predominantly Procanico, Trebbiano and Ansonica, with a small percentage of San Colombano and Duropersico, all farmed organically. The wine is made with minimal intervention, spontaneous fermentation, and no additives, and speaks to the philosophies and the land from which it is born.

## VINEYARDS & VINIFICATION

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|---|---|
| **VINEYARD LOCATION:** | Roccalbegna |
| **ELEVATION:** | 550 m.a.s.l. |
| **SOILS:** | Clay |
| **TRAINING SYSTEM:** | Guyot |
| **FARMING PRACTICES:** | Organic - Bioagricert |
| **AGE OF VINES:** | |
| **YIELD:** | |
| **GRAPES:** | Procanico, Trebbiano, Ansonica and a small amount of San Colombano & Duropersico |
| **TYPE OF YEAST:** | Indigenous yeast |
| **FERMENTATION:** | |
| **SECOND FERMENTATION:** | |
| **MALOLACTIC FERMENTATION:** | |
| **FILTRATION:** | Unfiltered |
| **AGING CONTAINER:** | Stainless-steel tanks |
| **AGING TIME:** | |
| **BOTTLE AGING TIME:** | 6 months |
| **PRODUCTION:** | 1500 |
| **VEGAN:** | Yes |

## TECHNICAL DATA

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|---|---|---|---|
| **ALCOHOL:** | 13% | **TOTAL ACIDITY:** | 4.7 g/l |
| **RESIDUAL SUGAR:** | | **EXTRACT:** | |