CUZZIOLGRANDIVINI

Uccelliera

Italy - Tuscany - Montalcino (SI)



GRAPPA DI BRUNELLO 40°

Sangiovese grape marc

Color: limpido e trasparente
Fragrance: intense, penetrating and ethereal
Flavor: harmonious and smooth with a lingering finish
Alcoholic Grade: 40% vol

Uccelliera
MONTALCINO

Ownership/Founders Andrea Cortonesi
Start of Activity 1986
Vitiviniculture Sustainable
Hectares 10
Bottles produced 85.000



Podere Uccelliera is located in Castelnuovo dell'Abate, on the south-eastern side of Montalcino, one of Tuscany's most suitable terroirs for Sangiovese. The name recalls its former function as an aviary and bears witness to the historical link between these hills and nature. In 1986, Andrea Cortonesi purchased the estate and launched a wine-making project that in just a few years became a benchmark for the appellation. The vineyards cover approximately 10 hectares, between 150 and 350 metres above sea level, on galestro and clay soils capable of expressing finesse and balance. Viticulture is based on respect for the vineyard and manual care, in order to obtain healthy and perfectly ripe grapes. In the cellar, tradition and contemporary rigour coexist through controlled fermentation and ageing in barrels of different sizes, giving rise to wines of structure and elegance. The range spans from Rosso di Montalcino, fresh and immediate, to Brunello di Montalcino, deep and long-lived, to Rapace Toscana IGT, a freer interpretation of the territory. Uccelliera thus expresses an authentic vision of Montalcino, capable of combining classicism, territorial identity and strong personality.