CUZZIOLGRANDIVINI

Uccelliera

Italy - Tuscany - Montalcino (SI)



Uccelliera
MONTALCINO

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

ROSSO DI MONTALCINO

100% Sangiovese

Production area: Castelnuovo dell'Abate, south-east of Montalcino at an altitude of approximately 150, 250 and 350 metres above sea level
Terrain: argilloso-calcareo, sabbioso e galestroso di medio impasto, ricco di minerali e scheletro
Harvest: manual
Vinification: The grapes are cooled with dry ice, which protects them from oxidation and preserves their original characteristics, and then sent for destemming. Low temperatures are maintained for 7–8 days, allowing indigenous yeasts to develop. Alcoholic fermentation begins spontaneously at around 12°C up to a maximum of 27°C, for a total period of 25-30 days with frequent pumping over. The transformation of sugar into alcohol takes place at a temperature between 20 and 25°C. After racking, malolactic fermentation is carried out in stainless steel vats
Refinement: in Slavonian and French oak containers of various sizes for several months, followed by a further ageing period of at least 4 months in the bottle
Alcoholic Grade: 13.5% vol



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.