

MONTE SOLANE

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

LA VIGNA DEL SOLE



Vintage: 2017
Grape varieties: Corvina 95%
Rondinella 5%

Vineyard: Vineyard of hill Monte Solane
Hectares of vineyards: 4,5 ha
Training system: Veronese espalier or Guyot
Altitude: 650 m above s.l.
Exposure: South
Soil: Fossil marl

Alcohol content: 15% Vol
Total acidity: 5,67 g/l
Dry extract: 30,20 g/l
Aging prospects: 20 - 25 years

Climate: The 2017 vintage was extreme, the summer with a perfect storm, a great drought and a hailstorm that took away 30% of the harvest, not so much wine, but good. A good challenge for the young winegrowers of Ugolini's lands, who were busy saving what could be saved, first with irrigation and then cleaning up the hailstorms one by one.

Bud break: 25 April
Flowering: 25 May
Veraison: 5 August
Harvest time: 4 October

Identity: On the western border of Valpolicella stands Monte Solane, a scenic ridge dazzled by Lake Garda that breathes the breeze of the Dolomites. At 650 meters above sea level, majestically watched over by hawks, the vines grow on a deep slab of pink Prun stone and their roots are forced to go deep, between veins of fossil clay, to harvest life. They manage to offer a yield of sixty quintals per hectare in this uncontaminated land.

Sensory profile: Ruby red in color with garnet reflections, it offers intense notes of ripe cherry, accompanied by a light hint of dried plum, sweet spices, in particular cinnamon and vanilla.

PRODUCTION

19.680 bottles of 0,75l

AWARDS

2013



2014



2015



2016

