

SAN MICHELE

VALPOLICELLA CLASSICO SUPERIORE DOC

LA CORVINA BEN TEMPERATA



Vintage: 2018
Grape varieties: Corvina 60%, Corvinone 20%, Rondinella 10%, Oseleta 10%

Vineyard: Vineyard of the hill San Michele
Hectares of vineyards: 3,9 ha
Training system: Veronese espalier or Guyot
Altitude: 200 m above s.l.
Exposure: South-east
Soil: Tuffaceous

Alcohol content: 14,4% Vol
Total acidity: 6,35 g/l
Dry extract: 34,1 g/l
Aging prospects: 15 - 20 years

Climate: Summer 2018 can be essentially divided into a relatively cool and rainy beginning and a warm and less rainy stage. The first part is featured by highly unstable weather in the entire Valpolicella area. The second part, starting especially from the last decade of July, although locally and irregularly, the rainfall levels are higher. However, overall the season turned out to be warmer than previous years' averages recorded in August.

Bud break: 4 April
Flowering: 26 May
Veraison: 14 August
Harvest time: 10 September

Identity: Unostentatious superiority, impeccable care on the palate. From Colle San Michele, about 200 metres above sea level, a tuffaceous plateau facing east hosts 12 kilometres of dry stone walls. The low yield per-hectare introduces more texture into the wine, while maintaining crisp fruit and a dynamic taste progression of soft length.

Sensory profile: It has a ruby red in colour with garnet reflections. A ripe cherry is immediately perceived on the nose. In the mouth it is softer, and begins to present the first tertiary aromas such as vanilla.



PRODUCTION

6.466 bottles of 0,75/

100 bottles of 1,50/

AWARDS

2013



2014



2015



2016



2016

