

# MONTESOLANE

## VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

### LA VIGNA DEL SOLE



<b>Vintage:</b>	<b>2017</b>	
<b>Grape varieties:</b>	Corvina	95%
	Rondinella	5%
<b>Vineyard:</b>	Vineyard of hill Monte Solane	
<b>Hectares of vineyards:</b>	4,5 ha	
<b>Training system:</b>	Veronese espalier	
<b>Altitude:</b>	650 m above s.l.	
<b>Exposure:</b>	South	
<b>Soil:</b>	Fossil marl	
<b>Alcohol content:</b>	15% Vol	
<b>Total acidity:</b>	5,67 g/l	
<b>Dry extract:</b>	30,20 g/l	
<b>Aging prospects:</b>	20 - 25 years	
<b>Refinement:</b>	Steel tank, second use barriques, big bottle and bottle	

**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.

<b>Bud break:</b>	25 April
<b>Flowering:</b>	25 May
<b>Veraison:</b>	5 August
<b>Harvest time:</b>	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. Aging in wood gives tertiary hints of sweet spices, in particular cinnamon and vanilla.

#### PRODUCTION

19.680 bottles of 0,75 l

#### AWARDS

2013



2014



2015



2016

