

I VINI DEL PRIVILEGIO

IL PRIVILEGIO DI CERCARE - IL PRIVILEGIO DI OFFRIRE

SAN MICHELE DELLA CHIESA

VALPOLICELLA CLASSICO SUPERIORE DOC

LA RIVELAZIONE



Vintage:	2015
Grape varieties:	Corvina 45%
	Corvinone 40%
	Rondinella 5%
	Oseleta 10%

Vineyard:	Vineyard in the brolo of St Michael's Church
Hectares of vineyards:	8 rows
Training system:	Veronese espalier or Guyot
Altitude:	210 m above s.l.
Exposure:	South-east
Soil:	Tuffaceous plaque

Alcohol content:	15% Vol
Total acidity:	5,38 g/l
Dry extract:	32,40 g/l
Aging prospects:	15 - 20 years

Climate: The 2015 vintage is the result of one of the most promising vintages of the last 30 years: a great 5-star vintage and excellence for the Consorzio Tutela vini della Valpolicella. A long hot summer, but also full of rain, gave healthy and concentrated clusters, resulting in wines that are both elegant and complex at the same time. San Michele della Chiesa is produced only in the best vintages: it was not produced in 2014.

Bud break:	5 April
Flowering:	27 May
Veraison:	30 August
Harvest time:	5 October

Identity: Eight rows on the summit of San Michele hill where the tuff is a peculiar yellow. Rows in the old brolo (vineyard surrounded by walls) of the little church of Archangel San Michele, fresh and tasty, vinified with the non-invasive oenological practice of Valpolicella Superiore, it preserves intact its territorial imprint in the revelation of a rediscovered origin. Where the tuffaceous terrain reaches a different shade, for centuries reserved for the small vineyard that supplied the wine of the priests to the Prior of the Abbey of San Zeno in Verona, eight rows facing south east on the top of the hill deliver to tradition the secret of an ancient knowledge.

Sensory profile: Important notes of ripe cherries and small black fruits to the nose, tertiary aromas of cocoa, broad, long and persistent profile.

PRODUCTION

1.964 bottles of 0,75l

AWARDS

2013

