

# UGOLINI

## SAN MICHELE DELLA CHIESA

VALPOLICELLA CLASSICO SUPERIORE  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
2015

### LA RIVELAZIONE

#### Vineyard of the San Michele della Chiesa's hill

Grape varieties: Corvina Gentile, Corvina Grossa,  
Rondinella, Oseleta

Soil: tufaceous

Hectares of vineyards: 3.9

Altitude: 210 m slm

Exposure: South-East

Training system: Veronese espalier or Guyot

Acquired alcohol: 15 % Vol

Total acidity: 5,38 g/l

Dry extract: 32,40 g/l



#### Service

We recommend pouring it into balloon glasses that are not too large, at cellar temperature (16-18° C).

Aging prospects: 20-25 years

Bud Break: 5 april

Flowering: 27 may

Veraison: 30 august

Harvest time: 1 october

The 2016 vintage was characterised by a cold and dry winter, a rainy and cool spring and a not particularly hot summer. It finally settled in the autumn thanks to high temperatures and above all good ventilation, which maintained good grape health and was decisive in the months of phenolic ripening of the grapes. A good vintage !