

UGOLINI

VALLE ALTA

AMARONE DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015

IL SOFFIO SACRO

Vineyard of the Valle Alta's hill

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

Soil: Fossil marl

Hectares of vineyards: 3,2

Altitude: 256 m slm

Exposure: South-East

Training system: Veronese espalier or Guyot

Acquired alcohol: 16,5% Vol

Total acidity: 5,70 g/l

Dry extract: 34,1 g/l



Service

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

Aging prospects: 35-45 years

Bud break: 5 april

Flowering: 27 may

Veraison: 30 agugust

Harvest time: 1 october

The 2015 vintage was the most promising in 30 years. A long hot summer, but also full of rain, gave healthy and concentrated grapes, resulting in elegant and complex wines. It was surely a great vintage!