

UGOLINI

SAN MICHELE

VALPOLICELLA CLASSICO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA
2016

LA CORVINA BEN TEMPERATA

Vineyard of the San Michele's hill

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

Soil: tufaceous

Hectares of vineyards: 3,9

Altitude: 200 m slm

Exposure: South-East

Training system: Veronese espalier or Guyot

Acquired alcohol: 14.5% Vol.

Total acidity: 5,4 g/l

Dry extract: 27,9 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: 1 april

Flowering: 28 may

Veraison: 3 agugust

Harvest time: 15 september

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 va nei mesi della maturazione fenolica dell'uva. È stata una buona annata.