

TENUTÆ  
**UGOLINI**  
FUMANE IN VALPOLICELLA



## SAN MICHELE

VALPOLICELLA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

2015

### Vigna Colle San Michele

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

Soil: **tufaceous**

Hectares of vineyards: **3.87**

Altitude: **200 m slm**

Exposure: **South/East**

Age of vines: **16**

Training system: **Espalier**

Planting density: **6,250 plants/ha**

Yield per hectare: **70 q/ha**

Harvest period: **October**

Acquired alcohol: **14.7%**

Total acidity: **5.53 g/l**

Dry extract: **29.7 g/l**

Residual sugar: **0,6 g/l**

pH: **3.52**

SERVICE: **We recommend uncorking one hour beforehand and pouring into balloon glasses at cellar temperature (15-18° C)**

AGEING POTENTIAL : **15-20 years**



1,5 L



0,75 L

*Vintage 2015*

BUD BREAK  
5 April

FLOWERING  
27 May

VERAISON  
30 August

HARVEST TIME  
dal 10 September

2015 was characterized by climate excesses (temperatures, solar radiation) exposing vine to great stress. The winter went by with high temperatures and even subsequent months, although characterized by frequent variations, achieved twenty-year record maximum temperatures, especially during July. Rainfall was greater than average during the first months of the year but very lacking during April. Rainfall remained under average values even during subsequent months and July in particular..



**Società Agricola Tenute Ugolini S.S.** - Strada di Bonamico 11  
37029 S. Pietro in Cariano (Vr) Italia - Tel. +39 045 7703830 - Fax. +39 045 7701680  
**Cantina** - località Pozzetto 1 - 37022 Fumane (Vr) Italia

[www.tenuteugolini.it](http://www.tenuteugolini.it) - [info@tenuteugolini.it](mailto:info@tenuteugolini.it)

C.F. e P.Iva 03727910238