



VALLE ALTA

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2013

Vigna di Valle Alta

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

Soil: **marly fossil**

Hectares of vineyards: **3.23**

Altitude: **256 m slm**

Exposure: **South/East**

Age of vines: **20**

Training system: **Espalier**

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

Yield per hectare: **60 q/ha**

Harvest period: **October**

Acquired alcohol: **16%**

Total acidity: **5.87 g/l**

Residual sugar: **0,9 g/l**

pH: **3.49**

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

AGEING POTENTIAL : **25-30 years**



1,5 L



0,75 L

Vintage 2013

BUD BREAK
15 April

FLOWERING
12 June

FRUIT SET
20 June

VERAISON
13 August

HARVEST TIME
dal 20 September

The winter preceding the 2013 vintage was characterized by temperatures slightly above the average of the period and a rainfall above average as well. The month of March continued with abundant rainfall and low temperatures, which delayed budding. The same situation was recorded during the spring, with continuous rain and temperatures below the averages: symbolic were the 18 days of rain in the month of May, for a total of 229 mm, which created many difficulties in the running of the vineyards, delaying the flowering phase of about ten days (comparable period of 2010). The Summer pursued with a good weather, especially in the months of July and August, with temperatures above average and a little of rainfall; the rains were concentrated mostly in late August. Noting also the hail event in the classic zone on August 24. The end of August and September continued with extreme variations in temperature between day and night: the condition that allowed a great accumulation of phenolic substances in the grape berries. The harvest began in perfect historical average and with favorable weather conditions, except for the occasional rain that still did not compromise the quality of the grapes. The Vintage 2013 will be remembered for the two diametrically opposite phases that have characterized it: abundant rainfall and low temperatures at the beginning, followed by heat waves during summer; conditions overcame thanks to a careful agronomic management, giving an overall of excellent results with quantities in line with the product specification.



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