

TENUTÆ
UGOLINI
FUMANE IN VALPOLICELLA



VALLE LENA

RECIOTO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2017

Vigna di Valle Lena

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

Soil: **fossil clays**

Hectares of vineyards: **0.5**

Altitude: **235 m above sea level**

Exposure: **South/East**

Age of vines: **20**

Training system: **Veronese arbour**

Planting density: **4,000 plants/ha**

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

Harvest period: **October**

Acquired alcohol: **14%**

Total acidity: **6,59 g/l**

Dry extract: **42,10 g/l**

Sugars: **106,70 g/l**

pH: **3.50**

SERVICE **Serve cool, not cold, (the temperature should be around 13-14 ° C) in balloon glasses.**

Longevità: **25-30 years**



0,50 L

Vintage 2017

BUD BREAK
25 March

FLOWERING
25 May

VERAISON
05 August

HARVEST TIME
04 September

The 2017 vintage was characterised by a warm climate and low rainfall, already in the winter months. Late frosts hit Valpolicella in April, causing damage only in a small area in the "San Martino Buon Albergo" area. In the following months the temperatures were high, from June to August, sometimes also with drought. Episodes of sunburn occurred in mid-June but without serious consequences. Between late August and early September, close to the harvest, hailstorms occurred, concentrating more on the Valpantena and eastern Valpolicella areas, causing more qualitative than quantitative damage and therefore not threatening the overall production. In September, thunderstorms occurred with a sudden drop in temperature compared to the historical average. Overall, the climatic stress was well tolerated by the vines throughout the production area.



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