

TENUTE UGOLINI

FUMANE IN VALPOLICELLA



vinwine brands

"Mòra" Amarone della Valpolicella Classico DOCG



Grape Variety Corvina, Corvinone, Rondinella, Oseleta

Vineyard Location Foothill / Hillside

Soil Mixed Valpolicella Soils

Training System Guyot/pergola

Vine Density 5000 vines/ha

Yield Per Hectare 7000 kg

Vineyard Size Not from a single vineyard

Annual Production 6,500

Harvest manual

Vinification steel

Aging wood

Alcohol Vol 15,5%

Color Intense ruby red

Aroma Rich and varied nose, hints of dark flowers and dried fruits such as figs and plums. Morello cherry and cherries in spirit combined with sweet spices

Taste The palate is silky, muscular, but at the same time elegant and harmonious

Food Pairing Pairs well with red meats, game and roasts. It is excellent with game such as wild boar, venison and deer, finishes well with chocolate. An excellent conversation wine

Sediment traces no

Serving Temperature 15-18 C / 59 - 64 F

Type Of Cork one-piece natural cork

Bottle Size (L) 0,75l.

