

TENUTE UGOLINI

FUMANE IN VALPOLICELLA



vinwine brands

"San Michele della Chiesa" Valpolicella Classico Superiore DOC



Grape Variety Corvina Rondinella Oseleta

Vineyard Location Hilly

Soil Tufaceous

Training System Guyot

Vine Density 5900 vines/ha

Yield Per Hectare 7000 kg

Vineyard Size 8 rows of the San Michele vineyard

Annual Production 1,000

Harvest manual

Vinification wood

Aging wood + glass

Alcohol Vol 14,5%

Color Intense garnet red

Aroma On the nose black fruits such as plum, blueberry, blackberry pave the way for very intriguing balsamic and spicy notes.

Taste The palate results in a smooth wine with elegant tannins, complemented by a discreet freshness.

Food Pairing An outstanding wine to pair with important first course dishes and still very much in tune with roasts and grilled meats.

Sediment traces no

Serving Temperature 15-18°C / 59 - 64 F

Type Of Cork one-piece natural cork

Bottle Size (L) 0,75l.

