

# TENUTE UGOLINI

FUMANE IN VALPOLICELLA



vinwine brands

## Ugolini Valpolicella Classico Superiore "SAN MICHELE" DOC



**Grape Variety** Corvina Corvinone Rondinella Oseleta

**Vineyard Location** Foothill / Hillside

**Soil** Tuffaceous

**Training System** Guyot

**Vine Density** 5900 vines/ha

**Yield Per Hectare** 7000 kg

**Vineyard Size** 2.3 ha

**Annual Production** 10,000

**Harvest** manual

**Vinification** steel

**Aging** wood

**Alcohol Vol** 14,5%

**Color** ruby red

**Aroma** Small red fruits like cherries and morello cherries, accompanied by delicate sweet spicy notes reminiscent of cocoa nutmeg and vanilla

**Taste** Warm, soft, intense palate with excellent tannic texture, balanced and elegant.

**Food Pairing** Medium-aged cheese cured meats, fresh pasta dishes with savory ragouts including game; risottos; red meats. May pair well with fatty fish such as eel or sardines or anchovies.

**Sediment traces** no

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

**Type Of Cork** one-piece natural cork

**Bottle Size (L)** 0,75l.

