



*Dark ruby-red color. Intense and elegant aromas of ripe fruit and spices with a hint of vanilla and tobacco. Warm, persistent flavors, velvety and harmonious. Irresistible with risotto al Bugiardo (a creamy risotto made using the same Bugiardo wine), braised or grilled meat, the traditional boiled meat dish of Verona, and medium or mature cheeses. Serve at 16 degrees to 18 degrees Celsius (61 degrees to 64 degrees Fahrenheit). Open at least one hour before serving.*

## BUGLIONI

2009 IL BUGIARDO VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO

Vine Age 15 years

Soil *Dark, gravelly, high clay content, fertile, deep and drought-resistant*

Density 2,500 vines/hectare (1,012 vines/acre)

Training *Double pergola, 18 buds per vine, green cover crop between rows*

Harvest Dates *Early October*

Yields 60 hl/ha (4.4 tons/acre)

*A portion of the grapes were destemmed, crushed and pressed immediately; the remainder was left to dry until November. Fermentation took place at a controlled temperature of 28 degrees Celsius (82 degrees Fahrenheit). The grapes that had been left to dry were vinified in November and macerated for 20 days. In January, the must from freshly vinified grapes was re-passed in the Amarone marc, following a traditional ripasso technique, and underwent a second fermentation. The two wines — the ripasso and the wine from the dried grapes — were then blended together. The wine was aged for 12 months in 7.5-hectoliter (200-gallon) oak casks and six months in bottle before being released.*

Varietal Composition 60% Corvina, 25% Corvinone, 10% Rondinella, 5% Molinara

Alcohol 14.5%

TA 5.8g/L

pH 3.4

RS 6g/L



*"If this is not Amarone, then it is a lying wine!" This was the exclamation of an experienced sommelier, when he tasted our first Ripasso wine in 2000, an incident which gave birth to the name of our wine, "Il Bugiardo," or "the liar."*

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