



A sweet red wine from raisins with a dark ruby-red color. Intense and elegant aromas of ripe fruit, raisins, black cherries and plums in alcohol, and spicy scents of cocoa, vanilla and tobacco. Sweet and warm flavors, velvety and round. Recioto is a wine for meditation, to be enjoyed after a meal, even on its own. It is traditionally paired with plain pastries or biscuits, and makes a tempting mate for chocolate cake. For those who dare, we suggest you try it with very mature or blue cheeses. Serve at 15 degrees Celsius (59 degrees Fahrenheit). Open at least one hour before serving.

## BUGLIONI

### 2008 IL RECIOTO DELLA VALPOLICELLA CLASSICO DOC

Vine Age	10 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Density	5,000 vines/hectare (2,023 vines/acre)
Training	Double pergola, 8 buds per vine, green cover crop between rows
Harvest Dates	Early October
Yields	25 hl/ha (1.85 tons/acre)
Vinification	Dry, destemmed grapes were crushed and pressed mid-February. Fermentation took place at a controlled temperature of 16 degrees Celsius (60 degrees Fahrenheit). Extended maceration was for 25 days with daily pump overs. Malolactic fermentation occurred. The wine was aged for 12 months in oak barriques, six months in stainless-steel tanks, and six months in bottle before being released.
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 10% Croatina
Alcohol	13.5%
TA	5.6g/L
pH	3.6
RS	120g/L

