



Dark ruby-red in color with garnet shades. Intense and elegant aromas of ripe fruit, raisins and spices with vanilla, tobacco, cocoa and anise. Persistent, warm flavors, velvety and harmonious. This is a wine for meditation — a protagonist on its own. It is traditionally paired with game, grilled beef, stew, braised meat and mature cheeses, however, the smoothness of its dry fruit allows for modern and daring pairing...have you ever tried it with raw prawns or scampi? Serve at 18 C (65 F). Open at least one hour before serving.

BUGLIONI

2010 L'AMARONE 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 Guyot, 8 buds per vine, green cover crop between rows

Harvest Notes Flowering and fruit set began late after a cold winter and cooler than average spring. Sunny, hot days were experienced in June and July giving way to a sharp, cool and wet August. To close out the growing season, September and October saw a mix of sun and overcast skies. The vintage resulted in wines of elegant style and balance due in part to and extended ripening of the grapes over mild conditions. Those patient enough to cellar the wines of this vintage will be rewarded in the long-term.

Harvest Dates Mid-September

Yields 30 hl/ha (3.03 tons/acre)

Vinification Dry, destemmed grapes were crushed and pressed in mid-January. Fermentation was at a controlled temperature of 24 C (75 F). Extended maceration was for 25 days with daily pumpovers. Malolactic fermentation took place. The wine was aged 30 months in French oak barriques (20% new, 80% used) and 12 months in bottle before being released.

Varietal Composition 60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta

Alcohol / TA / pH / RS 16.6% / 6g/L / 3.5 / 10g/L



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