



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 C (59 F). Open at least one hour before serving.

BUGLIONI

2011 IL RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

Size	18 hectares (44.5 acres)
Vine Age	15 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Elevation	200 meters (656 feet)
Orientation	North-south
Density	5,000 vines/hectare (2,023 vines/acre)
Training	Guyot, 8 buds/vine, green cover crop between rows
Harvest Notes	A long drought early in the year and hot weather in April led to early budbreak, which was followed by weeks of rain and below-average temperatures until July. In August, it warmed up again and the soil dried out quickly. Harvest was early, yields were low and the quality of the grapes was high.
Harvest Dates	September 18-30
Yields	50 hl/ha (3.7 tons/acre)
Vinification	Dry, destemmed grapes were crushed and pressed mid-February. Fermentation took place at a controlled temperature of 16 C (60 F). Extended maceration was for 20 days with daily pump overs. Malolactic fermentation occurred. The wine was aged for 12 months in French-oak barriques (20% new), six months in stainless-steel tanks, and six months in bottle before being released.
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 10% Croatina
Production	800 cases (6/500ml)
Alcohol / TA / pH / RS	14.7% / 5.3g/L / 3.8 / 140g/L



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