



*Bright rosé color. Fine and persistent perlage. Gently fruity bouquet with a delicate scent of flowers. Fresh, dry and savory flavors. Ideal as an apéritif, also for its appealing color. It pairs well with meat or fish appetizers and crudités, delicate first courses and grilled white meat. Serve chilled at 8 degrees Celsius (46 degrees Fahrenheit).*

## BUGLIONI 2011 IL VIGLIACCO SPUMANTE BRUT ROSÉ

Vine Age	20 years
Soil	Dark alluvial, gravelly, lightly textured
Density	2,500 vines/hectare (1,012 vines/acre)
Training	Double pergola, 18 buds per vine, green cover crop between rows
Harvest Dates	Late September
Yields	70 hl/ha (5.2 tons/acre)
Vinification	Destemmed grapes were crushed and pressed followed by a cold maceration for 48 hours with the skins. Fermentation was for approximately 15 days at a controlled temperature of 14 degrees Celsius (57 degrees Fahrenheit). Second fermentation took place in stainless-steel tanks for 30 days, according to the Martinotti-Charmat method. The wine was aged for three months in bottle before being released.
Varietal Composition	100% Molinara
Alcohol	11.5%
TA	5.7g/L
pH	3.3
RS	10g/L



*This wine takes its name from the Amarone DOC commission's decision to remove Molinara from the Amarone blend. Buglioni, left with grapes in its vineyards, decided to make a sparkling wine and call it "Il Vigliacco," or "the coward," and delivered the first case to the front step of the commission's office.*