



Dark ruby-red color. Intense and elegant aromas of ripe fruit and spices with hints of vanilla and tobacco. Warm, persistent flavors, velvety and harmonious.

BUGLIONI

2012 IL BUGIARDO VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO

Size	23 hectares (56.8 acres)
Vine Age	12 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Elevation	200 meters (656 feet)
Orientation / Exposure	North to south / South
Density	5,000 vines/hectare (2,023 vines/acre)
Training	Guyot, 8 buds/vine, green cover crop between rows
Harvest Dates	October 8-14
Brix	23°
Vinification	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 C (82 F). 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 Slavonian oak barriques (20% new), 6 months in stainless-steel tanks and six months in bottle before release.
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Production	4,200 cases (12/750ml)
Alcohol / TA / pH / RS	14.6% / 5.7g/L / 3.5 / 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."

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | St. Helena, California | www.wilsondaniels.com