



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

2012 IL VIGLIACCO SPUMANTE BRUT ROSÉ

Vineyard Size	13 hectares (32.12 acres)
Vine Age	20-25 years
Soil	Dark alluvial, gravelly, lightly textured
Elevation / Orientation	150 meters (492 feet) / north-south
Density	3,300 vines/hectare (1,335 vines/acre)
Training	Double pergola, 18 buds per vine, green cover crop between rows
Harvest Notes	<i>The 2012 growing season was rather erratic: Winter was warm and dry, followed by a cold, early spring. Summer was once again hot and dry, which helped speed up ripening. The season's overall high temperatures and lack of rain caused a roughly ten percent reduction in grape production, yet the quality is truly excellent with good levels of acidity and sugar content.</i>
Harvest Dates	September 15-16
Yields	70 hl/ha (5.2 tons/acre)
Vinification	<i>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) in stainless-steel tanks. Second fermentation also 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.</i>
Varietal Composition	100% Molinara
Production / Imported	3,350 cases (6/750ml) / 1,125 cases
Alcohol / TA / pH	11.5% / 5.9g/L / 3.2 / 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.

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