

BUGLIONI

Dark ruby red colour. Intense and elegant aromas of ripe fruit, raisins, black Cherries and plums in alcohol; spicy scents of cocoa, vanilla and tobacco.

Sweet and warm aroma, velvety and round.

IL NARCISISTA 2019 RECIOTO DELLA VALPOLICELLA DENOMINAZIONE DI ORIGINE CONTROLLATA CLASSICO

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|------------------------|---|
| Size | 18 hectares (44.5 acres) |
| Vine Age | 15 years |
| Soil | Dark, clayey and fertile with a high content of gravel, deep and drought resistant |
| Elevation | 151 meters (495 feet) |
| Orientation | North-south |
| Density | 5,000 vines/hectare (2,023 vines/acre) |
| Training | Guyot, 8 buds/vine, green cover crop between rows |
| Harvest Method | Manual, of selected bunches, at the end of September. Slow grape withering in the drying room until mid-February. |
| Vineyard | Sant'Ambrogio |
| Yields | 25 hl/ha |
| Vinification | Crushing and pressing of de-stemmed dry grapes in February. Fermentation at a controlled temperature of 16 C. Maceration of the must for 20 days in contact with the skins, with daily pumping-over. Malolactic fermentation. |
| Aging | Aged in tonneaux for 12 months and then a further 6 months in steel tanks. It is then left to mature for at least 6 months in the bottle before sale. |
| Varietal Composition | 60% Corvina, 20% Corvinone, 10% Rondinella, 10% Croatina |
| Alcohol / TA / pH / RS | 13.9% / 7.7g/L / 3.5 / 97g/L |

