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# BUGLIONI

## 2010 BUGLIONI AMARONE DELLA VALPOLICELLA CLASSICO RISERVA “TESTE DURE”

Some 3,570 bottles were made and each one is numbered. In some parts of the Valpolicella, 2010 was considered a difficult vintage, but not here. The 2010 Amarene della Valpolicella Classico Riserva Teste Dure is extracted, inky and soft. The wine is showing some maturity and evolution, with licorice and tar behind primary notes of dried blackberry, plum and raisin. I would suggest a slightly reduced drinking window as a result, maybe pairing it alongside lamb with balsamic reduction. The next time this Riserva was made was 2015, and the folks at Buglioni have been experimenting with whole-cluster fermentations and amphorae aging too. So far, they are happy with the results, so we will surely see these methods used in upcoming releases.

## 2015 BUGLIONI VALPOLICELLA CLASSICO SUPERIORE L'IMPERFETTO

The 2015 Valpolicella Classico Superiore L'Imperfetto is a ripe, full and generous expression with red cherry, blueberry and blackberry aromas. There is both bright fruit and dried fruit here, with fresh berries on the close. I'd serve it with a meat-and-mushroom pie. The blend is 50% Corvina, 20% Corvinone, 25% Rondinella and 5% Croatina. There is also a tiny bit of fruit from a five-hectare parcel of Oseleta, all aged in 500-liter barrels.

## 2015 BUGLIONI VALPOLICELLA CLASSICO SUPERIORE RIPASSO

The 2015 Valpolicella Classico Superiore Ripasso Il Bugiardo is a very exuberant, very full and fruit-forward wine. Showing ripe, sweet and dark fruit with sweet spice at the end, this would spread holiday cheer with a pumpkin ravioli. The wine has a silky-smooth texture, with a nice entry into the mouth, all framed by soft tannins. This Valpolicella sees only a light appassimento and a partial ripasso in small barrels.

