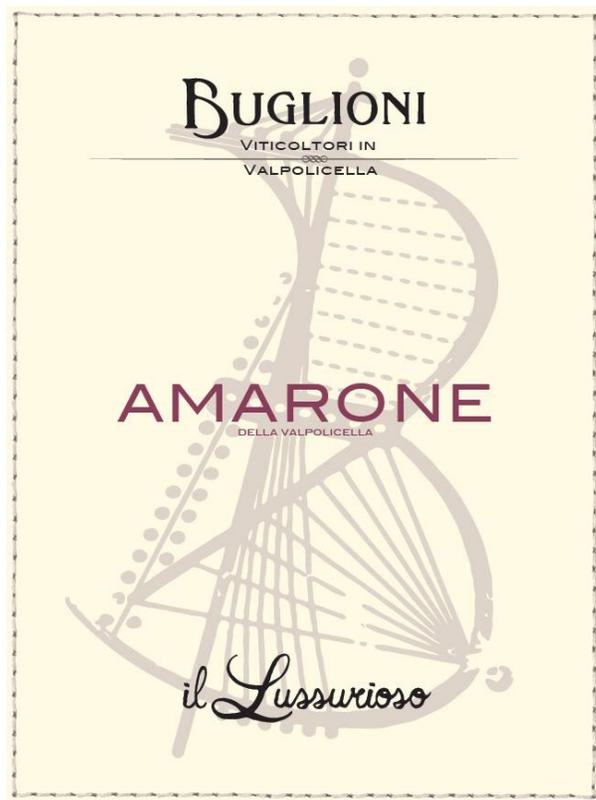


Dark ruby-red in color with garnet shades. Intense and elegant aromas of ripe fruit, raisins and spices with vanilla, tobacco, cocoa and anise. Persistent, warm flavors, velvety and harmonious. This is a wine for meditation — a protagonist on its own. It is traditionally paired with game, grilled beef, stew, braised meat and mature cheeses, however, the smoothness of its dry fruit allows for modern and daring pairing...have you ever tried it with raw prawns or scampi? Serve at 18 C (65 F). Open at least one hour before serving.

BUGLIONI

2013 AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vine Age	14 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Density	5,000 vines/hectare (2,023 vines/acre)
Size	23 hectares (57 acres)
Elevation/Orientation	660 feet above sea level / North-south orientation
Training	Guyot, 8 buds per vine, green cover crop between rows
Harvest Notes	The growing trend slowed by a return of slightly cold weather during April and May. The summer continued with high temperatures and very poor rainfall, exceeded thanks to irrigation rescue. Lower temperatures and less rain in late August restored the equilibrium of the vines. Cooler evening temperatures allowed optimal ripening.
Harvest Dates	Mid-September
Yields	30 hl/ha (3 tons/acre)
Vinification	Dry, destemmed grapes were crushed and pressed in mid-January. Slow grape withering the drying room until mid-January. Fermentation was at a controlled temperature of 24 C (75 F). Extended maceration was for 25 days with daily pumpovers. Malolactic fermentation took place. The wine was aged 30 months in French oak barriques (20% new, 80% used) and 12 months in bottle before being released.
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Alcohol / TA / pH / RS	16.5% / 5.9g/L / 3.5 / 5.3g/L



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