



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

2015 AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vine Age	15 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	2015 has been one of what we name "grande annata." Spring saw rain until the middle of April, followed by days of sun and a few more nights of rain. It has been warm without being too hot. The grapes didn't burn and were near perfect in 95% of the quantity.
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 Tonneaux and big barrels and 12 months in bottle before being released.
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Alcohol / TA / pH / RS	16.4% / 5.4g/L / 3.6 / 4g/L



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