



Dark ruby-red color. Intense and elegant aromas of ripe fruit and spices with hints of vanilla and tobacco. Warm, persistent flavors, velvety and harmonious.

BUGLIONI

2018 IL BUGIARDO VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO

Vineyards	Sant'Ambrogio
Altitude	151m slm
Grape Varieties	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Soil	Dark, clayey and fertile with a high content of gravel, deep and drought resistant.
Training	Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.
Vine Age	12 years
Harvesting Method	Selection and manual harvesting of grapes at the end of September. Part of the grapes is pressed immediately, and part is left to wither in fruit-drying facilities until November.
Yields	45 hl/ha
Vinification	Crushing and pressing of de-stemmed grapes. Fermentation at a controlled temperature of 28°C. The must obtained from freshly vinified grapes in September is re-passed on the Amarone marc in January, following the traditional "ripasso" technique, and undergoes a second fermentation. The grapes left to wither are vinified in November and macerated in contact with the skins for 20 days. The two wines – ripasso, and the wine obtained from withered grapes - are then assembled together. Malolactic fermentation.
Aging	The wine is aged in tonneaux and 50 hl casks for 12 months. It is then left to mature further 6 months in the bottle before sale.
Alcohol / TA / pH / RS	14.7% / 5.3 g/L / 3.6 / 2.0 g/L
Pairing	"Risotto al Bugiardo", creamed with Bugiardo wine, braised or char-grilled beef meat, traditional boiled meat, medium or mature cheeses.
Serving Temperature	Approximately 16-18°C. Uncork at least 4 hours before drinking or pour it into a decanter for 1 hour and then flow it back into the bottle before serving.



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