



Particular note of ripe fruit in a dry and intense wine, which cuddles and fills the mouth. Deep ruby red in color. Distinct and elegant aroma of ripe red fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic.

BUGLIONI

2018 L'(IM)PERFETTO VALPOLICELLA CLASSICO SUPERIORE DOC

Vineyards *Sant'Ambrogio*

Altitude *151m slm*

Grape Varieties *50% Corvina, 20% Corvinone, 25% Rondinella, 5% Croatina.*

Soil *Dark, clayey and fertile with a high content of gravel, deep and drought resistant.*

Training *"Double pergola", with 3000 vines per hectare. 18 Buds per vine. Green cover between the rows.*

Vine Age *27 years*

Harvesting Method *Manual, at the end of September. Part is pressed immediately. Small percentage undergoes slow grape withering in the drying room until November.*

Yields *50 hl/ha*

Vinification *Crushing and pressing of de-stemmed grapes. Fermentation at a controlled temperature of 28 C (82 F). The must obtained in September from freshly-vinified grapes, macerates in contact with the skins for 10 days; the must obtained in November from dry ones, remains in contact with the skins for 20 days. The two wines are then assembled together. Malolactic fermentation.*

Aging *In tonneaux and 50hl casks for 6-8 months, followed by 9 months in bottle.*

Alcohol / TA / pH / RS *14% / 5.5 g/L / 3.4 / 2.0 g/L*

Pairing *Tasty pasta and rice dishes, with truffle and porcini mushrooms. Chargrilled and roasted beef, lamb and medium/mature cheeses.*

Serving Temperature *Approximately 14-15°C. Open the bottle at least 1 hour before serving.*



WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com