



IL LUSSURIOSO

2017



# AMARONE

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

*Intense ruby red color.*

*Scent of cherry, black cherry and white pepper, with mineral notes.*

*Soft, fresh and elegant taste.*

**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 system:** Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

**Vine age:** 16 years.

**Harvesting method:** manual, of selected bunches towards mid-September. Slow grape withering in the drying room until January.

**Yield:** 30 hl/ha.

**Vinification:** crushing and pressing of de-stemmed dry grapes in January. Fermentation at a controlled temperature of 24°C. Maceration of the must for 25 days in contact with the skins, with daily Pumping-over. Malolactic fermentation.

**Ageing:** the wine is aged in tonneaux and 50 hl casks for 30 months. It is then left to mature for at least further 12 months in the bottle before sale.

**Pairings:** game, char-grilled beef, stews and braised meats, medium/mature cheeses. Try it with raw prawns.

**Serving temperature:** approximately 18°C. Uncork at least two hours before drinking or pour it into a decanter for 10 minutes and then flow it back into the bottle before serving.

**Analytical data:**

Alcohol content	16,6 %
Residual reducing sugars	2 g/l
Total acidity	5,4 g/l
pH	3,5
Net dry extract	32 g/l

**BUGLIONI**

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