



IL BUGIARDO

2019

ORGANIC



RIPASSO

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE ORGANIC

Dark ruby red colour.

Intense and elegant aromas of ripe fruit and spices, with a slight scent of vanilla and tobacco.

Persistent and warm flavour, velvety and harmonic.

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: 12 years.

Yield: 45 hl/ha.

Harvest: 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.

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.

Ageing: 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.

Pairings: "Risotto al Bugiardo", creamed with Bugiardo wine, braised or char-grilled red meat, traditional boiled meat, medium or mature cheeses.

Serving temperature: approximately 16-18°C. Open the bottle at least 1 hour before serving.

Analytical data:

Alcohol content	13,5 %
Residual sugars	1,2 g/l
Total acidity	5,5 g/l
pH	3,5
Net dry extract	31,9 g/l

BUGLIONI

San Pietro In Cariano - Verona - Italy | tel. +39 045 6760676 | buglioni@buglioni.it | buglioni.it