

AMARONE RISERVA

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO

CRU
2018



*Ruby red color with bright notes.
Elegant scent of undergrowth and honey, violet and hibiscus with balsamic notes.
Soft and elegant taste.*

Vineyards: Sant'Ambrogio. **Altitude:** 151m slm.

Grape Varieties: Corvina, Corvinone, Rondinella, Croatina, 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: 20 years.

Yield: 15 hl/ha.

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

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: large 25- and 50-hl Slavonian oak barrels for 36 months, followed by at least 18 months in the bottle.

Pairings: it goes well with great traditional braised meats, game, grilled meat to raw fish. Try it with donkey chops, grilled duck or swordfish tartare.

Serving temperature: 14°C.

Analytical data:

Alcohol content	16,5 %
Residual sugars	3 g/l
Total acidity	5,5 g/l
pH	3,6
Net dry extract	35 g/l



BUGLIONI

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