

IL NARCISISTA
2021

RECIOTO
DELLA VALPOLICELLA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO ORGANIC

Dark ruby red colour. Intense and elegant aromas of ripe fruit, raisins, black cherries and plums in alcohol; spicy scents of cocoa, vanilla and tobacco. Sweet and warm taste, velvety and round.



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

Grape Varieties: Corvina, Corvinone, Rondinella, Croatina.

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: 17 years.

Yield: 25 hl/ha.

Harvest: manual, of selected bunches, at the end of September. Slow grape withering in the drying room until mid-February.

Vinification: crushing and pressing of de-stemmed dry grapes in February. Fermentation at a controlled temperature of 16°C. Maceration of the must for 20 days in contact with the skins, with daily pumping-over. Malolactic fermentation.

Ageing: French oak tonneaux for 12 months and in steel for an additional 6 months, followed by 6 months in the bottle.

Pairings: chocolate-based dessert, dry pastries and tiramisù. For savoury lovers it's ideal with blue cheese like Roquefort but also on its own as a meditation wine.

Serving temperature: 14°C.

Analytical data:

Alcohol content	12,4 %
Residual sugars	147 g/l
Total acidity	7,4 g/l
pH	3,5
Net dry extract	49,6 g/l



500

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