



IL DISPERATO 2022



BIANCO

TRE VENEZIE

INDICAZIONE GEOGRAFICA TIPICA

*Straw yellow colour with golden shimmer.
Intense aroma, with notes of flowers and tropical fruit, mango and pineapple.
Good structure and acidity. Round in the mouth, savoury and balanced.*

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

Grape Varieties: 90 % Garganega, 10% Incrocio Manzoni.

Soil: dark, alluvial, and relatively light, with a high content of gravel.

Training system: 'double pergola', with 2500 vines per hectare.
18 Buds per vine. Green cover between the rows.

Vine age: 26 years.

Yield: 70 hl/ha.

Harvest: manual, at the end of september.

Vinification: crushing and pressing of de-stemmed grapes.

Fermentation of the must for approximately 15 days at a controlled temperature of 16° C.

Ageing: the wine matures 4 months in steel tanks, and 2 more months in the bottle before sale.

Pairings: crudites and light appetizers, summer dishes such as caprese, grilled chicken and tuna tartare; in winter with spicy cream: pumpkin and ginger or carrots and cinnamon.

Serving temperature: 8-10°C.

Analytical data:

Alcohol content	12,6 %
Residual sugars	2,5 g/l
Total acidity	6 g/l
pH	3,3
Net dry extract	20,8 g/l



750

BUGLIONI

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