



IL NARCISISTA
2019
ORGANIC



500

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

Grape Varieties: 60% Corvina, 20% Corvinone, 10% Rondinella, 10% 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: 15 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: the wine is aged in tonneaux for 12 months and then a

further 6 months in steel tanks. It is then left to mature for at least 6 months in the bottle before sale.

Pairings: Recieto is a wine for meditation, ideally enjoyable after meal. Traditionally paired with plain pastries and biscuits, chocolate desserts. Try it with mature and blue cheeses.

Serving temperature: approximately 15°C. Open the bottle at least 1 hour before serving.

Analytical data:

Alcohol content	13,9 %
Residual sugars	97 g/l
Total acidity	7,7 g/l
pH	3,5
Net dry extract	51 g/l

BUGLIONI

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