



TESTE DURE
AMPHORA 2015



AMARONE RISERVA

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO

Dark ruby red colour, with garnet shades.

The ancient art of aging in amphora enhances the aromas of cherry and blackberry; spicy note of white pepper, with hints of vanilla and roasted coffee. Full, enveloping and velvety taste.

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

Grape varieties: 60% Corvina, 15% Corvinone, 10% Rondinella, 10% Oseleta, 5% 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: 16 years.

Yield: 15 hl/ha.

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

Vinification: manual crushing and pressing of de-stemmed dry grapes in January. Fermentation and maceration of the must for 50 days, with daily pumping-over. Malolactic fermentation.

Ageing: the wine is aged in amphora for 12 months and in

tonneaux for the following 3. It is then left to mature for at least further 30 months in the bottle before sale.

Pairings: game, mature cheeses, fish. Try it with bitter chocolate. Also ideal as "meditation wine".

Serving temperature: approximately 18°C. Uncork at least 4 hours before drinking or decant for 1 hour and then flow it back into the bottle before serving.

Analytical data:

Alcohol content	17,3 %
Residual sugars	3,3 g/l
Total acidity	5,3 g/l
pH	3,5
Net dry extract	35,6 g/l

BUGLIONI