



44 VERTICALE
2020
ORGANIC



750

SUPERIORE

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO ORGANIC

*Peculiar notes of fresh fruit in a dry yet delicate and elegant wine that glides on the palate. Pale ruby red color. Clean and elegant aroma of fresh cherry with hints of white pepper.
Fresh and dry taste.*

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

Grape varieties: 65% Corvina, 20% Corvinone, 15% Rondinella.

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: 22 years.

Yield: 50 hl/ha.

Harvest: manual towards mid-october.

Vinification: crushing and pressing of de-stemmed grapes.

Fermentation at a controlled temperature of 28°C. Maceration of the must for 12 days. Malolactic fermentation.

Ageing: the wine is aged in tonneaux for 10 months. It is then left to mature further 15 months in the bottle before sale.

Pairings: recommended with white truffles, short-aged cheeses and white courtyard meats.

Serving temperature: 16-18°C.

Open the bottle at least 1 hour before serving.

Analytical data:

Alcohol content	12,9 %
Residual sugars	2 g/l
Total acidity	5,9 g/l
pH	3,3
Net dry extract	27 g/l

BUGLIONI

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