



IL LUSSURIOSO  
2019  
ORGANIC



# AMARONE

## DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### CLASSICO ORGANIC

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*Intense ruby red color.*  
*Scent of cherry, black cherry and white pepper, with mineral notes.*  
*Soft, fresh and elegant taste.*

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

**Grape Varieties:** 60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta.

**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:** 30 hl/ha.

**Harvest:** manual, of selected bunches towards mid-september.

Slow grape withering in the drying room until january.

**Vinification:** crushing and pressing of de-stemmed dry grapes in january. Fermentation at a controlled temperature of 24°C.

Maceration of the must for 25 days in contact with the skins, with daily pumping-over. Malolactic fermentation.

**Ageing:** the wine is aged in tonneaux and 50 hl casks for 30 months. It is then left to mature for at least further 12 months in the bottle before sale.

**Pairings:** intensely flavoured cheeses, marbled red meat, barbecued hanger and spider steak. Know how to amaze with great crudité: beef tartare or scampi, with just a drizzle of oil. Perfect for dipping Sbrisolona cake in.

**Serving temperature:** approximately 18°C. Uncork at least 2 hours before drinking or pour it into a decanter for 10 minutes and then flow it back into the bottle before serving.

#### Analytical data:

|                 |          |
|-----------------|----------|
| Alcohol content | 16,4 %   |
| Residual sugars | 3 g/l    |
| Total acidity   | 5,5 g/l  |
| pH              | 3,4      |
| Net dry extract | 35,6 g/l |

## BUGLIONI