



MOLÌ  
2019



  
750

# ANCESTRALE

VINO FRIZZANTE ROSÉ I.G.T.  
RIFERMENTATO IN BOTTIGLIA SUI LIEVITI  
ZERO DOSAGE

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*Amber-coloured. Fine and persistent perlage.  
Delicately citrus bouquet with fine scents of flower and bread crust.  
Fresh, dry and savoury flavour.*

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**Vineyards:** San Pietro In Cariano. **Altitude:** 110m slm.

**Grape Varieties:** 100% Molinara.

**Soil:** dark, alluvial, 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:** 30 years.

**Yield:** 70 hl/ha.

**Harvest:** manual harvesting towards mid september.

**Vinification:** crushing and pressing of de-stemmed grapes. Cold maceration of the must for 48 hours in contact with the skins.

Fermentation of the must for approximately 15 days at a controlled temperature of 14°C. Second fermentation in bottle.

**Ageing:** the wine is left to mature in the bottle for 6 months before sale.

**Pairings:** burgers, baked goods such as pizza and focaccia, fish with a strong flavour. Try it with oysters.

**Serving temperature:** approximately 10°C.

**Analytical data:**

Alcohol content	11,2 %
Residual sugars	1 g/l
Total acidity	5,2 g/l
pH	3,2
Net dry extract	17 g/l

**BUGLIONI**

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