



IL LUSSURIOSO

2019

ORGANIC



AMARONE

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO ORGANIC

Intense ruby red color.

Scent of cherry, black cherry and white pepper, with mineral notes.

Soft, fresh and elegant taste.

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

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