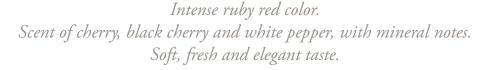




## DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CLASSICO





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: 16 years. Yield: 30 hl/ha.

**Harvest**: manual, of selected bunches towards midseptember. 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**: game, char-grilled beef, stews and braised meats, medium/mature cheeses. Try it with raw prawns.

Serving temperature: approximately 18°C. Uncork at least two 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	16,5 %
Residual sugars	2 g/l
Total acidity	5,4 g/l
рН	3,5
Net dry extract	32 g/l



## BUGLIONI