



IL BUGIARDO

2019

ORGANIC



# RIPASSO

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO SUPERIORE ORGANIC

*Dark ruby red colour.*

*Intense and elegant aromas of ripe fruit and spices, with a slight scent of vanilla and tobacco.*

*Persistent and warm taste, velvety and harmonic.*

**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:** 12 years.

**Yield:** 45 hl/ha.

**Harvest:** selection and manual harvesting of grapes at the end of september. Part of the grapes is pressed immediately, and part is left to wither in fruit-drying facilities until november.

**Vinification:** crushing and pressing of de-stemmed grapes. Fermentation at a controlled temperature of 28°C. The must obtained from freshly vinified grapes in september is re-passed on the Amarone marc in january, following the traditional "ripasso" technique, and undergoes a second fermentation. The grapes left to wither are vinified in november and macerated

in contact with the skins for 20 days. The two wines – ripasso, and the wine obtained from withered grapes - are then assembled together. Malolactic fermentation.

**Ageing:** the wine is aged in tonneaux and 50 hl casks for 12 months. It is then left to mature further 6 months in the bottle before sale.

**Pairings:** "Risotto al Bugiardo", creamed with Bugiardo wine, braised or char-grilled red meat, traditional boiled meat, medium or mature cheeses.

**Serving temperature:** approximately 16-18°C. Open the bottle at least 1 hour before serving.

**Analytical data:**

Alcohol content	13,5 %
Residual sugars	1,2 g/l
Total acidity	5,5 g/l
pH	3,5
Net dry extract	31,9 g/l



**BUGLIONI**

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