



(I'M)PERFETTO

2019

ORGANIC



750

# SUPERIORE

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CLASSICO ORGANIC

*Peculiar notes of ripe red fruit of ripe fruit in a dry red wine, which cuddles and fills the mouth. Deep ruby red colour. Distinct and elegant aroma of ripe red fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic.*

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

**Grape Varieties:** 50% Corvina, 20% Corvinone, 25% Rondinella, 5% Croatina.

**Soil:** dark, clayey and fertile with a high content of gravel, deep and drought resistant.

**Training system:** 'double pergola', with 3000 vines per hectare. 18 Buds per vine. Green cover between the rows.

**Vine age:** 27 years.

**Yield:** 50 hl/ha.

**Harvest:** manual, at the end of september. Part is pressed immediately, while a small percentage is left to wither in the drying room until november.

**Vinification:** crushing and pressing of de-stemmed grapes.

Fermentation at a controlled temperature of 28°C.

The must obtained in september from freshly-vinified grapes, macerates in contact with the skins for 10 days; the must obtained in november from dry ones, remains in contact with the skins for 20 days. The two wines are then assembled.

Malolactic fermentation.

**Ageing:** The wine is aged in tonneaux and 50 hl casks for 6/8 months. It is then left to mature further 9 months in the bottle before sale.

**Pairings:** from pasta with tomatoes sauce to more structured dishes -with truffle and porcini mushrooms-, roasted or char-grilled red meat, lamb and medium cheeses.

**Serving temperature:** approximately 16-18°C.

Open the bottle at least 1 hour before serving.

#### Analytical data:

Alcohol content	13,0 %
Residual sugars	1 g/l
Total acidity	5,5 g/l
pH	3,4
Net dry extract	30 g/l

## BUGLIONI