



Deep ruby red in color. Distinct and elegant aroma of ripe red fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic.

BUGLIONI

2012 IL RUFFIANO VALPOLICELLA CLASSICO SUPERIORE DOC

Vineyard Size	5 hectares (12.5 acres)
Vine Age	25 years
Soil	Dark, alluvial, relatively light, gravelly
Elevation	200 meters (656 feet)
Density	3,000 vines/hectare (1,214 vines/acre)
Training	Double pergola, 18 buds per vine, green cover crop between rows
Vintage Report	<i>The year began with a long drought and hot weather in April, leading to early budbreak. The following months were rainy and temperatures remained below average until July. In August, it warmed up and the soil dried out quickly. The grapes ripened early and in smaller quantities than usual.</i>
Harvest Dates	Early October
Yields	50 hl/ha (3.7 tons/acre)
Vinification	<i>Grapes were crushed and destemmed. Fermentation occurred at a controlled temperature of 28 C (82 F). The must obtained in September from freshly vinified grapes macerated in contact with the skins for 10 days; the must obtained in November from dry grapes remained in contact with the skins for 20 days. The two wines were then assembled together. Malolactic fermentation occurred. The wine was aged for 6-8 months in 750-liter (200-gallon) Slavonian oak (20% new) and 3 months in bottle.</i>
Bottled	August 2014
Varietal Composition	50% Corvina, 25% Rondinella, 20% Corvinone, 5% Croatina
Alcohol / TA / pH / RS	13% / 5.3g/L / 3.5 / 6g/L



"Il Ruffiano," or "The Sycophant," translates to "the yes man." Like a good yes man, this wine will always please. True to its name, Il Ruffiano will flatter the palate and influence even the most discerning connoisseur.

WILSON DANIELS
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