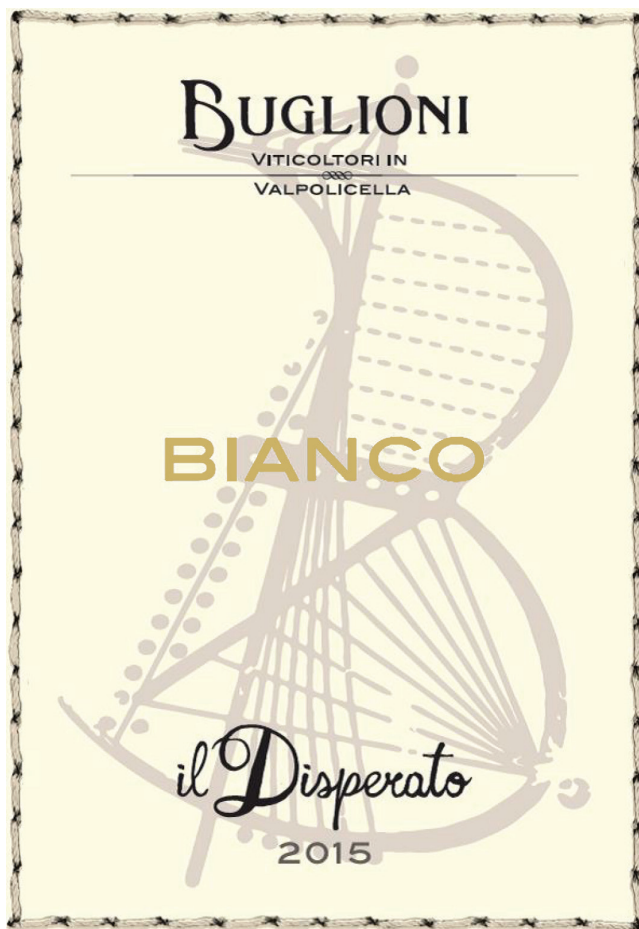


Straw yellow color with a golden shimmer. Intense aromas, rich with notes of flowers and tropical fruit, especially mango and pineapple. Good structure and acidity. Round in the mouth, savory and balanced. Besides being a pleasant apéritif, its full flavor pairs well with refined meat and fish appetizers, crudités, aromatic pasta or rice dishes, grilled white meat or fish. Serve chilled at eight degrees to 10 C (46 F to 50 F).

BUGLIONI

2015 IL DISPERATO BIANCO DELLE VENEZIE IGT

Vineyard Size	3 hectares (7.4 acres)
Vine Age	30 years
Soil	Dark, alluvial, and relatively light, with a high content of gravel
Elevation / Orientation	150 meters (492 feet) / north-south
Density	2,500 vines/hectare (1,012 vines/acre)
Training	Double pergola, 18 buds/vine, green cover crop between rows
Harvest Dates	Late September
Yields	70 hl/ha (5.2 tons/acre)
Vinification	Destemmed grapes were crushed and pressed. Fermentation occurred for approximately 15 days at a controlled temperature of 16 C (61 F) in stainless-steel tanks. The wine was aged for four months in stainless-steel tanks, followed by two months in bottle before being released.
Varietal Composition	100% Garganega
Alcohol / TA / pH / RS	12.6% / 5.9g/L / 3.4 / 6g/L



A still white wine from pure Garganega grape — fine, elegant and lonely in a land of red wines — a Desperate because it couldn't find its name, and finally we really called it so!

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