



Dark ruby-red color. Intense and elegant aromas of ripe fruit and spices with hints of vanilla and tobacco. Warm, persistent flavors, velvety and harmonious.

BUGLIONI

2014 IL BUGIARDO VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO

Vineyard Size	23 hectares (56.8 acres)
Vine Age	10 years
Soil	Dark, clayey and fertile with a high content of gravel, deep and drought-resistant
Elevation	200 meters (656 feet)
Orientation / Exposure	North to south / South
Density	5,000 vines/hectare (2,023 vines/acre)
Training	Guyot, 8 buds/vine, green cover crop between rows
Harvest Dates	End of September

Vinification A portion of the grapes were destemmed, crushed and pressed immediately in September; the remainder was left to dry until November. Fermentation took place at a controlled temperature of 28°C (82°F). The grapes that had been left to dry were vinified and macerated for 20 days. In January, the must from freshly vinified grapes was re-passed in the Amarone marc, following a traditional ripasso technique, and underwent a second fermentation. The two wines—the ripasso and the wine from the dried grapes—were then blended together. The wine was aged for 12 months in oak and six months in bottle before release.

Varietal Composition 60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta

Alcohol / TA / pH / RS 14.1% / 5.7g/L / 3.5 / 3g/L



"If this is not Amarone, then it is a lying wine!" This was the exclamation of an experienced sommelier, when he tasted our first Ripasso wine in 2000, an incident which gave birth to the name of our wine, "Il Bugiardo," or "the liar."

WILSON DANIELS

SINCE 1978



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