

BUGLIONI

2010 AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG

Amarone Riserva "Teste Dure" (hard head) is named with love for father and son winery owners Alfredo and Mariano Buglioni. This wine suits their stubborn personality and determination to craft world class Amarone. Made only in exceptional vintages from the oldest single vineyard block on the estate, this limited Riserva offering is only the third ever produced (2000 and 2007 being the others). Each bottle is hand labeled and marked with a unique collectible number. Elegantly packaged in a three bottle laydown wooden case box package.



Vine Age	15 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Density	5,000 vines/hectare (2,023 vines/acre)
Training	Guyot, 8 buds per vine, green cover crop between rows
Harvest Notes	Flowering and fruit set began late after a cold winter and cooler than average spring. Sunny, hot days were experienced in June and July giving way to a sharp, cool and wet August. To close out the growing season, September and October saw a mix of sun and overcast skies. The vintage resulted in wines of elegant style and balance due in part to and extended ripening of the grapes over mild conditions. Those patient enough to cellar the wines of this vintage will be rewarded in the long-term.
Harvest Period	End of September
Yields	15 hl/Ha (1.10 tons/acre)
Vinification	Dry, destemmed grapes were crushed and pressed in January. Fermentation was at a controlled temperature of 25° C (77° F). Extended maceration was for 25 days with daily pump-overs. Malolactic fermentation took place. The wine was aged for 36 months in oak followed by 24 months in stainless steel, and at least another 36 months in the bottle before being released.
Varietal Composition	60% Corvina, 15% Corvinone, 10% Rondinella, 10% Oseleta, 5% Croatina
Alcohol / TA / pH / RS	16.7% / 5.9g/L / 3.5 / 8g/L
Tasting Notes	Intense ruby-red in color with garnet shades. Intense and elegant cherry, ripe fruit and spices aroma, with scents of vanilla, tobacco and licorice. Taste is full and velvety, soft and enveloping. This is a wine for meditation; a leading actor. It is traditionally paired with game and mature cheeses. For a very special sensory experience, try it with bitter chocolate 85%. Serve at 18° C (65° F). Uncork for at least 4 hours before consuming or leave it for 1 hour and decant back in bottle before serving
Bottles Produced	3,570
Bottles Imported	150

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