



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. Serve at a temperature of approximately 16-18°C. Open the bottle at least 1 hour before serving.

2016 IL BUGIARDO VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO

Vineyard Size	23 hectares (56.8 acres)
Vine Age	11 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	Crushing and pressing of de-stemmed grapes Fermentation at a controlled temperature of 28°C <i>The must obtained from freshly vinified grapes in September is re-passed in the Amarone marc in January, following the traditional "ripasso" technique, and undergoes a second fermentation. The grapes left to wither are vinified in November and macerated in contact with the skins for 20 days. The two wines — ripasso, and the wine obtained from withered grapes — are then assembled together.</i> Malolactic fermentation
Aging	The wine is aged in oak tonneaux and vats for 12 months, then left to mature further 6 months in the bottle before sale
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Alcohol / TA / pH / RS	14.6% / 5.3 g/L / 3.5 / 3.0 g/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."

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