



BULGARINI

Viticoltori per tradizione

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CLASSICO

WEATHER CONDITIONS

Winter: average rainfall and temperatures according to the season, good volume of water supply in the underground deposits.

Spring: Temperatures and rainfall below the seasonal average, with a related slowdown of the vegetative development.

Summer: Heat and temperatures with peaks above the seasonal average, poor rainfall and prevalence of clear sky. Excellent growth of plants and grape berries, characterized by a slow and steady ripeness.

September (Harvesting): Temperatures below the seasonal average. Relevant swings in temperature, Ideal condition for a slow and gradual ripening. Excellent quality of the grapes at harvest.

PRODUCTION STAGES

Harvesting: Grapes manually picked up in September, two weeks before the blends of Valpolicella Classico. Selective harvesting of the best clusters of Corvina, Corvinone and Rondinella, perfectly intact and dry.

Withering or Appassimento: Clusters are laid on dedicated grid called "arele", placed in very well-aired chambers under controlled temperature, known as "fruttai". This technique ensures preventing and avoiding the potential growth of mould. The withering process lasts about 100 days, with regular checks on the grapes. At the final stage of this process the grape clusters weigh up to 30-40% less than the original weight. The sugar concentration, that occurs at the end of this stage, ensures reaching 15% of alcohol volume during fermentation.

Maceration: A process lasting 20/30 days. The grape berries undergo a maceration under controlled temperature, starting slowly the fermentation process.

Fermentation: The fermentation takes place in January/February. After racking, the wine is kept in steel tanks with temperatures between 18° and 20°, and there the malolactic fermentation takes place.

Ageing: The Amarone Bulgari ages for 12 months in steel tanks and 40 months in oak barrels. The ageing process is completed with 8 months in bottle.

Storage life: Long storage in bottle. (10 years or more).

TASTING NOTES

The Amarone Valpolicella Bulgari 2013 features a garnet red, on the nose a bouquet of cherry jam and plum with subtle hints of vanilla and spices. On the palate, it is full-bodied, harmonic with a long finish.

ANALYTICAL DATA	ALCOHOLIC CONTENT: 15%	TOTAL ACIDITY: 5,80 G/L
VOLATILE ACID CONTENT: 0,60G/L	RESIDUAL SUGAR: 6,0 G/L	MINIMUM DRY EXTRACT CONTENT: 32,00g/L

VINTAGE 2013



• AREA OF PRODUCTION

San Pietro in Cariano - Verona.

Typical area of Amarone Valpolicella situated in the classic area of Valpolicella DOCG Classico.

• SOIL CONSTITUTION

Hillside vineyards 150-200 mt high, situated in the classic area of Valpolicella Typical calcareous soil.

• TRAINING SYSTEM

Double Pergola Veronese

• GRAPE VARIETIES

50% Corvina Veronese, 30% Corvinone, 20% Rondinella

• HARVEST

Manually, in September

• BOTTLE CONTENT

0,75 l

• FOOD PAIRING

Particularly good with red meat, game meat and mature cheese.

• SERVING TEMPERATURE

18°-20°C. Uncork and let the wine decant at least two hours before serving.