

Zigzagando

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Buglioni

Valpolicella Classico Superiore D.O.C. Ripasso "Il Bugiardo"

[Valpolicella Class. Sup. "Il Ruffiano"](#)[Amarone](#)[Download PDF Information](#)

Region: Veneto, Valpolicella

Grapes: The blend is 65% corvina, 20% corvinone, 10% rondinella and 5% molinara, and the wine is passed over (Ripasso) the solids of Amarone in order to cull extra complexity and power.

After the first fermentation in Autumn, a second refermenting (Ripasso) in the Spring is made on the Amarone's grape skins.

This process extracts the rich color and body. It also enhances the aroma, taste, and longevity, and consequently the wine's quality.

Color and Taste: After the proper aging in wooden barrels, it arrives on our tables a ruby red garnet color, with the

Taste: An elegant aroma of mature fruit mixed with spice and a light essence of vanilla and a palate impression that is long, fragrance of leather, pepper, marascha (Italian cherry) and prune. warmly fruited and persistent make this a Valpolicella to take seriously.

Excellent with roasted red meats and wild game, perfect with seasoned cheeses, even if spicy. Served at room temperature.

Enological Information: alcohol: 12.90% vol.; sugars: dry; total acidity: 5.60 gr./lt.; net extract: 29.10 gr./lt.

