

Retail

\$14.99

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2014 Buglioni L'Imperfetto product-timed-pdf - Valpolicella Classico Superiore - 90pts James Suckling

Why We're Drinking It

This vintage of Buglioni Valpolicella is some of the finest we have ever featured. What's neat about this bottling is that, even though it's not Ripasso, a portion of the grapes are left out to dry, imparting a touch of the Ripasso and Amarone signature style. Prior to release, the wine saw 12 months aging in stainless steel followed by six months in barrel. This treatment has allowed the freshness of the delicious ripe fruit to be preserved while softening the palate and adding wonderful complex nuances of baking spice, leather and both red and black licorice on the finish. This full and generous red should be enjoyed with hearty pasta dishes and hard cheeses. Bravo!

Tasting Notes

Deep ruby-red in color. Distinct and elegant aromas of ripe red fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic.

Blend: 50% Corvina, 20% Corvinone, 25% Rondinella, 5% Oseleta

VARIETAL

Red Blend

ALCOHOL

14.50

SIZE

750ml

BLEND

Red Blend

The Story to Know

In June 1993, Alfredo Buglioni purchased an old farmhouse surrounded by 3.89 hectares (9.6 acres) of vineyards and 2 hectares (4.9 acres) of olive groves in Valpolicella Classico, northwest of Verona, Italy. Alfredo, his wife, Gabriella, son Mariano, and Mariano's family, had been living in a larger village, and were ready to move to the more-relaxing countryside in Corrubio di San Pietro in Cariano, one of five villages that comprise the Valpolicella Classico region. After only two months in the Buglionis' new home, and without any knowledge of how to prune, harvest or store the precious wine grapes surrounding their farmhouse, the vineyards were ready to be harvested. Initially, each vintage was a joyous event shared with friends and collaborators, but soon the Buglionis' vision and passion allowed them to dream that they could become "real" winemakers.

In 2000 — after renovating the farmhouse and its underground cellars — the Buglionis turned to the prestigious Oenology Institute of San Michele all'Adiage in Trento, Italy, to find a young enologist to join them in their new adventure as wine producers. Diego Bertoni took up the challenge and is still their enologist today.

Perfect Pairings

This wine pairs well with tasty pasta and rice dishes. It is excellent with chargrilled or roasted beef, lamb and medium/mature cheeses.

Reviews

"This is a beautiful red with blueberry and blackberry character. Medium body, firm and silky tannins and a flavorful finish.

Drink now." - 90pts James Suckling