



GUERRIERI RIZZARDI

Bardolino Chiaretto

2016

Classico DOP

VINEYARD:

Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.

Soils: a pebbly, clay and calcareous soil of glacial moraine origin

Surface area: several ha

Vine density per hectare: 1,500 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

After 12 hours maceration the juice - now pink- is drawn from the vats and is then vinified in the same way as a white wine. Fermented for 10 to 12 days in temperature controlled, stainless steel tanks, a complete anaerobic environment to protect the wines fruit and fragrance.

Blend: 65% Corvina, 20% Rondinella, 15% Sangiovese & Molinara

Maturation: 3 to 4 months in stainless steel tanks

Production: 30,000 bottles

ANALYSIS:

Alcohol: 13.3 %
Total acidity: 5.45 g/l
PH: 3.48
Residual sugar: 0.6 g/l

PRESS:

- **Un Bicchiere** - Gambero Rosso 2018

TASTING NOTES:

A fruit forward rosé with aromatic red berry fruit and floral aromas, this leads into a palate that has fine concentration of ripe, red-berry all the while maintaining classic crisp freshness and finishing fruity but dry. (DS)

Food: rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).

Drink: from 2017 to 2019

