



GUERRIERI RIZZARDI

## CLOS ROARETI

2004

IGT Veronese

### VINEYARD:

This centuries old single walled vineyard (Clos) contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west exposure and the rows are planted on a north south axis. A precise viticulture program is prepared in order to keep the yield low and the grapes healthy.

**Surface area:** 2 ha

**Soil:** Clay and silt with limestone pebbles

**Vine density per hectare:** 5.000

**Training:** Simple guyot

### WINEMAKING AND AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in 100 hl in stainless steel temperature controlled tanks for 10 days at a temperature between 22°C and 30°C . Then follows malolactic fermentation, also in tank

**Grapes:** 95 % Merlot, 5 % Corvina

**Maturation:** 12 months in oak barrels (33% new) followed by 6 months + in bottle

**Production:** limited production of 6.600 numbered bottles

### ANALYSIS:

**Alcohol:** 14.44 %

**Total acidity:** 4.60 g/l

**PH:** 3.63

**Residual sugar:** 2.3 g/l

