



GUERRIERI RIZZARDI

MUNUS

2012

Bardolino Classico DOCG

VINEYARD:

Made from a selection of grapes from the best old parcels throughout the Bardolino estate, including some very old vine Corvina. Munus is the only red wine cuvee from the Bardolino classico wine area aged in oak barrels.

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:

The alcoholic fermentation of the de-stemmed grapes and the malolactic fermentation, takes place in stainless steel tanks before the wines begins its ageing in seasoned barrels

Grapes: Corvina 70%, 20% Merlot and 10% Rondinella

Maturation: In French oak barrels of 25 hectolitres for 12 months

Production: limited production of 14,000 numbered bottles

ANALYSIS:

Alcohol: 13%
Total acidity: 4.77 g/l
PH: 3.57
Residual sugar: 0.6 g/l

PRESS:

- **TBC - the wine is just released**

TASTING NOTES:

Immediately engaging on the nose with a mix of sweet spice, floral notes and ripe cherry fruit. Oak lends support and gives the wine its well-rounded mouth feel where the rich, ripe cherry persists accompanied by classic Corvina black pepper character. Finely balanced and elegant with a long, complex finish. (DS)

Food: Superb with pork and poultry dishes and lighter game such as partridge and quail. Also porcini mushroom risotto.

Drink: from 2014 to 2017+

