



GUERRIERI RIZZARDI

VALPOLICELLA

2016

Valpolicella Classico DOP

VINEYARD:

The Classico is made using grapes from parts of the Pojega (Cru) vineyard and the grapes from the Calcarole and Rovereti Crus that are not dried for Amarone. As these are Cru vineyards the quality of the fruit is very high. Vine age ranges from 4 to 30 years.

Surface area: 15 ha of vineyards in Pojega, Calcarole, Rovereti and Vigolo

Soil: Red pebbly soil with a high clay and silt content

Vine density per hectare: 1,200 (pergola) to 5,000 (guyot)

Training: Double Veronese pergola, simple Guyot

WINEMAKING & AGEING:

In the winery in Negrar the alcoholic fermentation and maceration of the de-stemmed grapes is carried out over usually 10 days at a temperature of 25°C- 30°C

Blend: 40% Corvina, 40% Corvinone, 10% Merlot, 5% Rondinella, 5% Croatina

Maturation: Up to 6 months in stainless steel vats

Production: 31,300 bottles

Alcohol: 12.97 %

Total acidity: 6.45 g/l

PH: 3.45

Residual sugar: 2.9 g/l



PRESS:

- **Due Bicchieri** – Gambero Rosso 2018

TASTING NOTES:

The 2016 Valpolicella follows the style of the previous year, once again this is a more full bodied than most years with abundant ripe, dark berried fruit, with fine tannin giving support and a lively freshness balancing the wealth of fruit. (DS)

Food: meat sauce pasta; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar

Drink: from 2017 to 2020