



GUERRIERI RIZZARDI

# VILLA RIZZARDI

## 2008

### Amarone Classico della Valpolicella DOC

#### VINEYARD:

Picked from the estate vineyards in Negrar with the vast majority coming from the single vineyard of Pojega. All grapes are hand harvested and a rigid selection is made in the vineyard by the experienced team.

Vine age is up to 31 years old.

**Surface area:** 10 ha

**Soil:** Mostly a reddish brown clay on limestone/chalk.

**Vine density per hectare:** 1,600 (pergola) to 5,000 (guyot)

**Training:** Simple guyot and pergola

#### WINEMAKING AND AGEING:

Made from 100% dried grapes, that have been raisened in drying room for 3 ½ months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

**Blend:** 45% Corvina, 44% Corvinone, 11% Rondinella

**Maturation:** 12 months in 2,25 hl oak barrels and 24 months in 25 hl oak barrels

**Production:** limited production of 13,300 numbered bottles

#### ANALYSIS:

**Alcohol:** 16.86 %

**Total acidity:** 5.66 g/l

**PH:** 3.89

**Residual sugar:** 9.4 g/l

#### PRESS:

- **Tre Bicchieri** - Gambero Rosso 'Vini d'Italia' 2013
- **90 points** - Robert Parker's Wine Advocate (Monica Lerner)
- **Gold Medal** - Merano Wine Festival
- **92/100** - I Vini di Veronelli

#### TASTING:

The 2008 is fragrant and rich in fruit on the nose, on the palate there are layers of complex flavours underscored by a refreshingly bright acidity and intense purity of fruit. A balanced expression from this single vineyard. (DS)

**Food:** Works well with richer beef dishes, game too especially if there is a sweetness to the sauce. Also mature cheese: Cimbri, Pecorino vecchio

**Drink:** from 2014 to 2020+

