



GUERRIERI RIZZARDI

CLOS ROARETI

2007

IGT Veronese

TASTING:

On the nose this is reminiscent of good right bank Bordeaux. Complex, alluring aromas of dark fruit compote and sweet spice, fine oak related nuances of truffle and sweet spice. Rich and full palate, dark fruit with a savoury, truffled edge. Long finish with intense black-berried fruit.

Food: Treat like top Bordeaux – decant and serve with protein rich food: roast beef, lamb, Teriyaki beef, hard mature cheese

Drink: from 2009 to 2018

VINEYARD:

This single walled vineyard or “Clos” contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west aspect and the rows (Simple Guyot) are planted on a north south axis.

Surface area: 2 ha

Vine density per hectare: 5.000

Harvest Date: September 8th 2007

CELLAR:

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

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

Production: 10.300 bottles

ANALYSIS:

Grapes: 100% Merlot

Alcohol: 14 %

Total acidity: 5,17 g/l

PH: 3,64

Residual sugar: 1,7 g/l



PRESS: 90 points Wine Enthusiast : *“The first vintage of Clos Roareti was introduced in 2004 and cemented this producer’s reputation for excellent Merlot. This vintage shows intense aromas of cherry, blackberry, spice and cinnamon backed by a velvety, smooth texture.”*

