



GUERRIERI RIZZARDI

MUNUS

2013

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: 5.50 g/l
PH: 3.60
Residual sugar: 2 g/l

PRESS:

- **4 Grappoli** - Bibenda 2016
- **3 Vitae** - Vitae "The Wine Guide" 2016 Association of Italian Sommeliers
- **Due Bicchieri** - Gamero Rosso 2016

TASTING NOTES:

In this vintage we pursued freshness, cooler conditions produced very vibrant fruit with good purity. Medium bodied with a red berried fruit profile and the typical sweet spice we get from aging on large barrels. A structured Bardolino that is at its very best with food. (DS)

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

Drink: from 2015 to 2018+

