



GUERRIERI RIZZARDI

Bardolino Chiaretto

2015

Bardolino Chiaretto DOP

VINEYARD:

Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the western side of Lake Garda.

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:

After 12 hours fermentation the juice - now pink- is drawn from the vats and is then vinified in the same way as a white wine. Fermented for 10 to 12 days in temperature controlled, stainless steel tanks, a complete anaerobic environment to protect the wines fruit and fragrance.

Blend: 65% Corvina, 20% Rondinella, 15% Sangiovese, Molinara & Negrara

Maturation: 3 to 4 months in stainless steel tanks

Production: 23,300 bottles

ANALYSIS:

Alcohol: 12.96%

Total acidity: 5.20 g/l

PH: 3.17

Residual sugar: 2.00 g/l

PRESS:

- *Just released - no rating yet*

TASTING NOTES:

A fruit forward rosé with aromatic red berry fruit and floral aromas, this leads into a palate that has fine concentration of ripe, red-berry all the while maintaining classic crisp freshness and fruity but dry. (DS)

Food: rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).

Drink: from 2016 to 2018

