



GUERRIERI RIZZARDI

FERRA

2014

Soave Classico DOP

VINEYARD:

This vineyard, positioned on the hillside beside the Castle of Soave, was bought by the Rizzardi family in 1977 and has always been at the heart of the Guerrieri Rizzardi Soave. The vineyard, rich in volcanic soil, enjoys a favourable southerly aspect and exposure to the late afternoon sun as well as this the position and height allows the benefits of cooling breezes.

Soil: Brown volcanic stony surface on clay and limestone soil.

Surface area: 5 ha

Vine density per hectare: 2,500 to 4,000

Training: Simple guyot and pergola

WINEMAKING & AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in cement tanks for 10 days at between 15°C to 16°C. No malolactic fermentation.

Grape: 100 % Garganega

Maturation: Several months in a large pre used oak barrel (25 hl)

First bottling: March 2016

Production: limited production of 3,333 numbered bottles

ANALYSIS:

Alcohol: 12.91%
Total acidity: 4.95 g/l
PH: 3.3
Residual sugar: 0.6 g/l

PRESS:

- **Due Bicchieri:** Gambero Rosso 2017
- **3 Grappoli:** Bibenda 2017
- **3 Vitae:** Vitae AIS Guide 2017
- **88 point:** I Vini di Veronelli 2017

TASTING NOTES:

The result is a concentrated Soave with the signature mineral note of this vineyard supported by subtle oak, a Soave that enables us to finally show the strength of this Cru vineyard.

Food: white meat (poultry and rabbit); meaty fish; mature hard chesses

Drink: from 2016 to 2020+

