



GUERRIERI RIZZARDI

## FIOR DI ROSA

Bardolino Chiaretto Spumante extra dry  
Classico DOP

### VINEYARD:

The grapes are picked from vines located on the hills of Cavaion and Bardolino all within the Classico DOP area. Young vines are producing some early matured picked grapes, in order to keep a nice freshness.

**Soils:** a pebbly, clay and calcareous soil of glacial moraine origin.

**Surface area:** several hectares

**Vine density per hectare:** 1,500 (pergola) to 5,000 (guyot)

**Training:** Simple guyot, pergola

### WINEMAKING & AGEING:

After 12 hours of fermentation on the skins for colour the wine is drawn off and vinified with the methode charmat and fermented approximately 20 days at a temperature of 15°C to 16°C

**Grapes:** Corvina 70% , Rondinella 10%, Sangiovese 10% , Molinara & Negrara 10%

**Maturation:** In stainless steel vats for several months

**Production:** 10,800 bottles



### ANALYSIS:

**Alcohol:** 12.35 %

**Total acidity:** 5.20 g/l

**PH:** 3.17

**Residual sugar:** 11.7 g/l

**Pressure:** 4.90 bar

### TASTING NOTES:

This vintage is notable for bright red berry fruit and a richer palate feel yet still, vibrant and fruity with all the characteristics of good Chiaretto rosé matched with lively and persistent bubbles. (DS)

**Food:** As an aperitif or with fresh shellfish/pasta dishes, excellent with Cantonese and Thai cuisine.

**Drink:** from 2016 to 2018