



GUERRIERI RIZZARDI

# TACCHETTO

## 2012

### Bardolino Classico DOC

#### VINEYARD:

Made from the Tacchetto vineyard as the ground rises to the hill of Cavaion. This vineyard with its own silty and sandy particular terrain with small stones and its breezy, airy location produce a particularly fragrant and intense Bardolino.

**Soil:** Partially sandy terrain interspersed with limestone pebbles

**Surface area:** 3.51 ha

**Vine density per hectare:** 5,000

**Training:** Simple guyot

#### WINEMAKING AND AGEING:

Alcoholic fermentation of the de-stemmed grapes (10-15 days at a temperature of 25°C to 30°C) in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tank.

**Grapes:** Corvina 80%, Merlot 10% and Rondinella 10%

**Maturation:** 6 months in stainless steel tanks

**Production:** limited production of 33,300 numbered bottles

#### ANALYSIS:

**Alcohol:** 13.34 % (13% on label)

**Total acidity:** 4.58 g/l

**PH:** 3.67

**Residual sugar:** 1.1 g/l

#### PRESS:

- **3 Grappoli** - Bibenda 2014 (Italian Sommelier's Association)
- **86/100** - I vini di Veronelli, guida oro 2014

#### TASTING NOTES:

Markedly different from other Bardolinos, the Tacchetto has been singled out through the years due to the intensity of the fruit it delivers. A very fragrant red with a noticeable freshness to its unusually darker fruit. No oak is used this wine is all about the purity of the fruit. (DS)

**Food:** Cajun; rabbit; steak tartar; salami and cold pork meat.

**Drink:** from 2013 to 2016

