



GUERRIERI RIZZARDI

TACCHETTO

2015

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 & cordon speronato

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 11,300 numbered bottles

ANALYSIS:

Alcohol: 13.41 %

Total acidity: 5.40 g/l

PH: 3.41

Residual sugar: 1.2 g/l

PRESS:

- *The wine has just been released - no ratings yet*

TASTING NOTES:

Markedly different from other Bardolinos, the Tacchetto has been singled out through the years due to the unique quality of the fruit it delivers. A fragrant red with a noticeable freshness to its darker fruit. No oak is used - this wine is all about the expression of the vineyard's fruit. (DS)

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

Drink: from 2016 to 2019+

