



GUERRIERI RIZZARDI

VILLA RIZZARDI

2004

Amarone Classico della Valpolicella DOC

VINEYARD:

Picked from the estate vineyards in Negrar with the majority coming from the single vineyard of Pojega. All grapes are hand harvested and a rigid selection is made in the vineyard by the experienced team.

Vine age 10 - 30 years.

Surface area: 10 ha

Soil: Mostly a reddish brown clay on limestone/chalk.

Vine density per hectare: 1,600 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

Made from 100% dried grapes, that have been raisened in drying room for 3 ½ months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: 36% Corvina, 24% Corvinone 22% Rondinella, 10% Barbera and 8% Sangiovese.

Maturation: 12 months in 2,25 hl oak barrels and 24 months in 25 hl oak barrels

Production: limited production of 11,600 numbered bottles

ANALYSIS:

Actual alcohol content by volume: 15.72%

Total acidity (tartaric acid): 5.73 g/l

PH: 3.58

Residual sugar: 6.1 g/l

ACCLAIM:

- **Due Bicchieri Rossi** - Gambero Rosso 'Vini d'Italia' 2010
- **4 Grappoli** - Duemilavini (Italian Sommelier's Association) 2010
- **92/100** - I vini di Veronelli, guida oro 2012

TASTING:

In 2014 this is very much in full flow as an Amarone, rich, complex and savoury, with much going in terms of aroma and flavour, a full bodied, full flavoured Villa Rizzardi with plenty of years to go. (DS)

Food: Works well with richer beef dishes, game too especially if there is a sweetness to the sauce. Also mature cheese: Cimbri, Pecorino vecchio

Drink: from 2010 to 2020+

