



GUERRIERI RIZZARDI

# VALPOLICELLA

## 2015

### Valpolicella Classico DOP

#### VINEYARD:

The Classico is made using grapes from parts of the Pojega (Cru) vineyard and the grapes from the Calcarole and Rovereti Crus that are not dried for Amarone. As these are Cru vineyards the quality of the fruit is very high. Vine age ranges from 4 to 30 years.

**Surface area:** 15 ha of vineyards in Pojega, Calcarole, Rovereti and Vigolo

**Soil:** Red pebbly soil with a high clay and silt content

**Vine density per hectare:** 1,200 (pergola) to 5,000 (guyot)

**Training:** Double Veronese pergola, simple Guyot

#### WINEMAKING & AGEING:

In the winery in Negrar the alcoholic fermentation and maceration of the de-stemmed grapes is carried out over usually 10 days at a temperature of 25°C- 30°C

**Blend:** Corvina 40%, Corvinone 40%, Merlot 15%, Rondinella 5%.

**Maturation:** Up to 12 months in stainless steel vats

**Production:** 31,300 bottles

#### ANALYSIS:

**Alcohol:** 13%  
**Total acidity:** 5.8 g/l  
**PH:** 3.36  
**Residual sugar:** 1.2 g/l

#### PRESS:

- *Just released - no reviews yet*

#### TASTING NOTES:

The 2015 Valpolicella displays the merits of this much heralded vintage, more full bodied than most years with a wealth of ripe, dark berried fruit, the wine is structured, with fine tannin giving support and a lively freshness balancing the rich nature of the fruit. (DS)

**Food:** meat sauce pasta; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar

**Drink:** from 2015 to 2018

