



GUERRIERI RIZZARDI

## POJEGA

2014

### Valpolicella Classico Superiore DOP Ripasso

#### VINEYARD:

Using mostly the southern parcels in the large single vineyard of Pojega and with a high proportion of late ripening Corvinone, all grapes are hand-picked and hand sorted. Pojega is an historic vineyard next to the famous garden of Pojega, bought in 17<sup>th</sup> Century by the Rizzardi family

**Surface area:** 10 ha

**Soil:** Dark brown, clay rich soil

**Vine density per hectare:** 1.600 – 5.000

**Training:** Double Veronese pergola planted 1978

#### WINEMAKING AND AGEING:

Short maceration of de-stemmed grapes before alcoholic fermentation for 10 days at 25°C - 28°C in stainless steel temperature controlled tanks. Followed by the secondary fermentation technique of “Ripasso”: re-fermentation on the un-pressed skins of both estate Amarone wines.

**Grapes:** Corvinone 45%, Corvina 45%, Rondinella & Molinara & Merlot 10%

**Maturation:** 12 months in Slavonian oak (50hl) and French oak (5hl)

**Production:** limited production of 65,000 bottles.

**Actual alcohol content** 13.54 %

**Total acidity:** 5.94 g/l

**PH:** 3.50

**Reducing sugar** 1.7 g/l

#### PRESS:

- **Gold Star** - Vini Buoni d'Italia 2017
- **Due Bicchieri Rossi (Tre Bicchieri finalist)** - Gambero Rosso 2017
- **Tre Vitae** - Vitae AIS Guide 2017

#### TASTING NOTES:

With 2014 we worked very hard in the vintage, reducing the number of bunches that came into the winery in order to produce the optimum quality for the vintage. We sought and achieved an extra level of concentration and the results show a full bodied Pojega with abundant fruit and a fine, silky texture. (DS)

**Food:** Grilled lamb cutlets, fillet/sirloin of beef, stews and casseroles and hard, aged cheeses

**Drink:** from 2016 to 2020+

