



GUERRIERI RIZZARDI

VILLA RIZZARDI

2010

Amarone Classico della Valpolicella DOCG

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 is up to 34 years old.

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: 76% Corvina & Corvinone, 14% Rondinella and 10% Barbera

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

Production: limited production of 17,000 numbered bottles

ANALYSIS:

Alcohol: 15.16 %

Total acidity: 5.43 g/l

PH: 3.65

Residual sugar: 2.7 g/l

PRESS:

- **Due Bicchieri Rossi** - Gambero Rosso 'Vini d'Italia' 2015
- **91 points** - I vini di Veronelli, Guida Oro 2015
- **4 Grappoli** - Bibenda 2015

TASTING:

Fragrant nose of dark-berried fruit and the sweet spice of oak in the background. Full bodied but not heavy with good supporting tannin and smooth feel. Finishing on ripe blackberry/cherry fruit. (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 2015 to 2020+

