



GUERRIERI RIZZARDI

POJEGA
2015
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 17th Century by the Rizzardi family

Surface area: 10 ha

Soil: Reddish pebbly soil with clay and silt

Vine density per hectare: 1.600 – 5.000

Training: Double Veronese pergola – Simple Guyot

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: 45% Corvina, 45% Corvinone, 10% Rondinella & Merlot

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

Production: limited production of 80,000 bottles.

Actual alcohol content: 13.91 %

Total acidity: 5.44 g/l

PH: 3.47

Reducing sugar: 1.2 g/l

PRESS: *Not reviewed yet*

TASTING NOTES:

2015 was one of the most rewarding vintages in recent years, plenty of sunshine but not overly hot resulting in a Ripasso with depth and concentration yet maintaining its signature freshness. Plenty of dark berried fruit and subtle sweet spices, a Ripasso that is fine on its own but even better with food.

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

Drink: 2017 - 2020+

