



GUERRIERI RIZZARDI

PROSECCO EXTRA DRY DOC Treviso

VINEYARD:

Using the grapes from vineyards that are well known to the family as are their tried and trusted growers. Cooler hillside vineyards around Soligo produce the grapes used for the blend.

Soil: clay and limestone

Surface area: several ha

Vine density per hectare: 2.500 – 3.000

Training: Simple guyot, cappuccina.

WINEMAKING & AGEING:

De-stemming, crushing and pressing in a pneumatic press of the grapes. Vinified with the methode charmat and fermented approximately 20 days at a temperature of 15°C to 16°C

Maturation: In stainless steel vats for 2 to 3 months

Production: 120,000 bottles

ANALYSIS:

Grapes:	Glera 100%
Alcohol:	11,20 % (11% on label)
Total acidity:	5.5 g/l
PH:	3.11
Residual sugar:	15.5 g/l
Pressure:	5.10 bar

REVIEW:

“a very refined and subtle Prosecco, with typical notes of icing sugar sprinkled over preserved lemon, and a forward, fruity style. Note that it’s an ‘Extra Dry’ which, perversely enough means it is a little sweeter than a normal ‘Brut’ style sparkling wine. It’s not sweet, but the extra ounce of sugar gives it a flattering smoothness and makes it a great aperitif choice too.”

Tom Canavan (Wine Pages & The Huffington Post)

TASTING NOTE:

We aim for a good balance between refreshing crispness and pure, precise orchard fruit something achievable with the excellent vintage conditions in 2016 which makes up most of this cuvee. (DS)

Food: Like other Proseccos this is an excellent aperitif but unlike many also serves as a good food wine accompanying fresh fish/shellfish superbly.

Drink: up to 3 years from release

