



GUERRIERI RIZZARDI

TACCHETTO

2016

Bardolino Classico DOP

VINEYARD:

Made from the Tacchetto vineyard as the ground rises to the hill of Cavaion. This vineyard with its own, particular partially sandy, clay soil peppered with small stones and its breezy, airy location produces a particularly fragrant and intense Bardolino.

Soil: Partially sandy terrain interspersed with limestone pebbles

Surface area: 3.51 ha

Vine density per hectare: 5,000

Training: Simple guyot & cordon speronato

WINEMAKING AND AGEING:

Alcoholic fermentation of the de-stemmed grapes (10-15 days at a temperature of 25°C to 30°C) in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tank.

Grapes: 80% Corvina, 10% Merlot and 10% Rondinella

Maturation: up to 6 months in stainless steel tanks

Production: 20,000 bottles

ANALYSIS:

Alcohol: 13.46 %

Total acidity: 5.52 g/l

PH: 3.64

Residual sugar: 0.8 g/l

PRESS:

- *Just released - not yet reviewed*

TASTING NOTES:

Markedly different from other Bardolino reds, Tacchetto has been singled out through the years due to the unique quality of the fruit it delivers. A fragrant red with a noticeable freshness to its darker fruit. No oak is used - this wine is all about the expression of the vineyard's fruit. (DS)

Food: Cajun; rabbit; steak tartar; salami and cold pork meat.

Drink: from 2017 to 2020+

