



GUERRIERI RIZZARDI

FERRA

2015

Soave Classico DOP

VINEYARD:

This vineyard, positioned on the hillside beside the Castle of Soave, was bought by the Rizzardi family in 1977 and has always been at the heart of the Guerrieri Rizzardi Soave. The vineyard, rich in volcanic soil, enjoys a favourable southerly aspect and exposure to the late afternoon sun as well as this the position and height allows the benefits of cooling breezes.

Soil: Brown volcanic stony surface on clay and limestone soil.

Surface area: 5 ha

Vine density per hectare: 2,500 to 4,000

Training: Simple guyot and pergola

WINEMAKING & AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in cement tanks for 10 days at between 15°C to 16°C. No malolactic fermentation.

Grape: 100 % Garganega

Maturation: About 6 months in a large pre used oak barrel (25 hl)

First bottling: July 2017

Production: limited production of 3,333 numbered bottles

ANALYSIS:

Alcohol: 12.24 %

Total acidity: 5.50 g/l

PH: 3.23

Residual sugar: 0.8 g/l

PRESS: not review yet

TASTING NOTES:

The 2015 vintage has brought out the best that this single Cru vineyard has to offer. A vintage resulting in a structured Soave Classico with a crisp backbone and the ideal balance of fruit, texture and subtle oak influence. The finish is long and complex.

Food: white meat (poultry and rabbit); meaty fish; mature hard chesses

Drink: from 2017 to 2021+

