



GUERRIERI RIZZARDI

Fior Di Rosa

Bardolino Chiacetto Spumante DOP Extra Dry Classico

VINEYARD:

The grapes are picked from vines located on the hills of Cavaion and Bardolino all within the Classico DOP area. Young vines are producing some early matured picked grapes, in order to keep a nice freshness.

Soils: a pebbly, clay and calcareous soil of glacial moraine origin.

Surface area: several hectares

Vine density per hectare: 1,500 (pergola) to 5,000 (guyot)

Training: Simple guyot, pergola

WINEMAKING & AGEING:

After 12 hours of fermentation on the skins for colour the wine is drawn off and vinified with the methode charmat and fermented approximately 20 days at a temperature of 15°C to 16°C.

Grapes: Corvina 70% , Rondinella, 10%, Sangiovese and Molinara.

Maturation: In stainless steel vats for several months

Production: 10,800 bottles

ANALYSIS:

Alcohol: 12.50 %

Total acidity: 5.10 g/l

PH: 3.28

Residual sugar: 12.5 g/l

Pressure: 4.80 bar

TASTING NOTES:

Fior di Rosa has been gradually moving to a lighter colour and the style has become fresher with brighter red berried fruit, resulting in a vibrant style of spumante. (DS)

Food: As an aperitif or with fresh shellfish/pasta dishes, excellent with Cantonese and Thai cuisine.

Drink: from 2017 to 2019

