



GUERRIERI RIZZARDI

MUNUS

2015
IGP Rosso Veronese

VINEYARD:

Made from a selection of grapes from the best old parcels throughout the Bardolino estate, including some very old vine Corvina. Munus is the only red wine cuvee from the Bardolino classico wine area aged in oak barrels.

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

Surface area: several ha

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

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

The alcoholic fermentation of the de-stemmed grapes and the malolactic fermentation, takes place in stainless steel tanks before the wines begins its ageing in seasoned barrels

Grapes: 57% Corvina, 38% Merlot and 5% Ancellotta

Maturation: In French oak barrels of 25 hectolitres for 12 months

Production: limited production of 23,000 bottles

ANALYSIS:

Alcohol: 14%
Total acidity: 4.85 g/l
PH: 3.64
Residual sugar: 0.6 g/l

PRESS:

- **GOLD MEDAL** – Gilbert & Gaillard Wine Guide 2017

TASTING NOTES:

With almost ideal vintage conditions in 2015 we were able to pick incredibly healthy fruit which has resulted in a Munus of greater depth and structure. Fuller in body without losing its identity and balance and signature purity of fruit. (DS)

Food: Superb with slow cooked pork and game fowl (guinea fowl/pheasant) also highly suitable for robust stews and casseroles

Drink: from 2017 to 2021+

