



GUERRIERI RIZZARDI

Soave 2016 Soave Classico DOP

VINEYARD:

Costeggiola is a Soave's "Cru" vineyard as is the estate's second vineyard Ferra which is in the Soave Cru of Rocca. This wine is a combination of those two Cru vineyards. The grapes produced by the younger vines from Costeggiola join those from Ferra (high up on the hill beside the Castello di Soave) to make the Soave Classico.

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

Surface area: 15 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 vats for 10 days at between 15°C to 16°C. No malolactic fermentation.

Grapes: Garganega 70%, Chardonnay 25 %, Trebbiano di Soave 5%

Maturation: Several months on lees in cement and stainless steel

tanks **Production:** 30,000 bottles

ANALYSIS:

Alcohol: 12.39 %

Total acidity: 5.21 g/l

PH: 3.45

Residual sugar: 0.8 g/l

PRESS:

89 points – Vinous may/June 2017

TASTING NOTES:

The estate Soave gives fresh, cool climate fruit on the nose leading into the palate which is light in body but with good density of fruit. The 2016 shows a richness on the palate aligned with zesty, cool fruit and underlying refreshing mineral character persists on the finish.(DS)

Food: shell fish, soup; egg based dish; clam spaghetti; grilled sardines; vegetable's risotto.

Drink: from 2017 to 2020

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