



GUERRIERI RIZZARDI

VILLA RIZZARDI

2011

Amarone Classico della Valpolicella DOCG

VINEYARD:

Picked from the estate vineyards in Negrar with the majority coming from the single vineyard of Pojega. All grapes are hand harvested and a rigid selection is made in the vineyard by the experienced team.

Vine age is up to 36 years old.

Surface area: 10 ha

Soil: Mostly a reddish brown clay on limestone/chalk.

Vine density per hectare: 1,600 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

Made from 100% dried grapes, that have been raisened in drying room for 3 ½ months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: 76% Corvinone & Corvina, 14% Rondinella, 10% Barbera

Maturation: 12 months in 2,25 hl oak barrels and 24 months in 25 hl oak barrels

Production: limited production of 29,000 numbered bottles

ANALYSIS:

Alcohol: 15.67 %

Total acidity: 5.57 g/l

PH: 3.67

Residual sugar: 6.5 g/l

PRESS:

- **Due Bicchieri Rossi – Gambero Rosso ‘Vini d’Italia’ 2016**
- **93 points – Vinous, May/June 2017**
- **4 Grappoli – Bibenda 2016**
- **Rosso award – Merano Wine Awards 2016**
- **92 points – I Vini di Veronelli 2016**

TASTING:

This is a vintage in which we have seen the ideal balance between bright acidity and richness of fruit. Full bodied and concentrated yet maintaining a sought after freshness and vibrancy. An Amarone that has all the ingredients to mature and develop for many years (D.S)

Food: Works well with richer beef dishes, game too especially if there is a sweetness to the sauce. Also mature cheese: Cimbrotto, Pecorino vecchio

Drink: from 2017 to 2022+



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