



GUERRIERI RIZZARDI

# BARDOLINO

## 2016

### Bardolino Classico DOP

#### VINEYARD:

Taken from 38 different estate vineyards planted in some of the best hill sides sites in the Classico DOP area, around the villages of Bardolino and Cavaion. Vine age 6 to 46 years.

**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, pergola, casarsa and cordone speronato.

#### WINEMAKING AND AGEING:

The alcoholic fermentation of the destemmed grapes is in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tanks.

**Grapes:** 65%, Corvina, 15%, Rondinella, 10% Merlot, 10% Molinara, Ancellotta & Sangiovese 10%

**Maturation:** up to 12 months in stainless steel tanks

**Production:** 30,000 bottles

#### ANALYSIS:

**Alcohol:** 13.14%

**Total acidity:** 5.66 g/l

**PH:** 3.48

**Residual sugar:** 0.8 g/l

#### PRESS:

- **Un Bicchiere** – Gambero Rosso 2018

#### TASTING NOTES:

Showing through on the estate's Bardolino Classico are classic Corvina characters of dark cherry fruit and a hint of pepper. Another rewarding vintage, the 2016 shares with the previous vintage a richer texture and greater depth of fruit than normal. Nevertheless we still maintain the classic medium bodied frame and trademark freshness of our Bardolino Classico. (DS)

**Food:** White meat (poultry and rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum

**Drink:** best from 2017 to 2019

