



GUERRIERI RIZZARDI

## CLOS ROARETI

2011

IGT Veronese

### VINEYARD:

This centuries old single walled vineyard (Clos) contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west exposure and the rows are planted on a north south axis. A precise viticulture program is prepared in order to keep the yield low and the grapes healthy.

**Surface area:** 2 ha

**Soil:** Clay and silt with limestone pebbles

**Vine density per hectare:** 5.000

**Training:** Simple guyot

### WINEMAKING AND AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in 100 hl in stainless steel temperature controlled tanks for 10 days at a temperature between 22°C and 30°C . Then follows malolactic fermentation, also in tank

**Grapes:** 100% Merlot

**Maturation:** 12 months in oak barrels (33% new) followed by 24 months in bottle before release.

**Production:** limited production of 10,300 numbered bottles

### ANALYSIS:

**Grapes:** 100% Merlot

**Alcohol:** 15.15%

**Total acidity:** 5.11 g/l

**PH:** 3.69

**Residual sugar:** 0.8 g/l

### PRESS:

- **Due Bicchieri** - Gambero Rosso 2016
- **Commended** - Decanter World Wine Awards 2015

### TASTING NOTES:

The 2011 shows a lot of fruit ripeness, dark berried fruit and oak in the background. Full bodied with silky tannin and good freshness with the fruit and oak well integrated. The finish sows, lots of rich, dark fruit and sweet spices. (DS)

**Food:** With this vintage fillet of beef, roast duck and dark game work well

**Drink:** from 2015 to 2020+

