



GUERRIERI RIZZARDI

CLOS ROARETI

2012

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 stainless steel temperature controlled tanks for 10 days at a temperature between 22°C and 30°C . Followed by 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 6,666 numbered bottles

ANALYSIS:

Grapes: 100% Merlot

Alcohol: 15.65%

Total acidity: 5.47 g/l

PH: 3.61

Residual sugar: 0.7 g/l

PRESS:

- **Due Bicchieri - Gambero Rosso 2017**
- **4 Grappoli - Bibenda 2017**
- **3 Vitae - Vitae Wine Guide Italian Sommelier Association 2017**
- **89 points - Veronelli 2017**

TASTING NOTES:

The 2012 (like the 2011) is full bodied and gives aromas and flavours of rich, dark berried fruit alongside the sweet spice and toasty characters derived from oak barrel aging. Smooth in texture with silky tannin, this year we again see a welcome freshness to the fruit which gives the wine a liveliness and drinkability. (DS)

Food: With this vintage wild boar, venison, prime roast beef, meaty stews

Drink: from 2016 to 2021+

