



GUERRIERI RIZZARDI

POJEGA

2014

Valpolicella Classico Superiore DOP Ripasso

VINEYARD:

Using mostly the southern parcels in the large single vineyard of Pojega and with a high proportion of late ripening Corvinone, all grapes are hand-picked and hand sorted. Pojega is an historic vineyard next to the famous garden of Pojega, bought in 17th Century by the Rizzardi family

Surface area: 10 ha

Soil: Dark brown, clay rich soil

Vine density per hectare: 1.600 – 5.000

Training: Double Veronese pergola planted 1978

WINEMAKING AND AGEING:

Short maceration of de-stemmed grapes before alcoholic fermentation for 10 days at 25°C - 28°C in stainless steel temperature controlled tanks. Followed by the secondary fermentation technique of “Ripasso”: re-fermentation on the un-pressed skins of both estate Amarone wines.

Grapes: Corvinone 45%, Corvina 45%, Rondinella & Molinara & Merlot 10%

Maturation: 12 months in Slavonian oak (50hl) and French oak (5hl)

Production: limited production of 65,000 bottles.

Actual alcohol content 13.54 %

Total acidity: 5.94 g/l

PH: 3.50

Reducing sugar 1.7 g/l



PRESS:

- **Gold Star** - Vini Buoni d'Italia 2017
- **Due Bicchieri Rossi (Tre Bicchieri finalist)** - Gambero Rosso 2017
- **Tre Vitae** - Vitae AIS Guide 2017
- **4 Grappoli** - Bibenda 2017

TASTING NOTES:

With 2014 we worked very hard in the vintage, reducing the number of bunches that came into the winery in order to produce the optimum quality for the vintage. We sought and achieved an extra level of concentration and the results show a full bodied Pojega with abundant fruit and a fine, silky texture. (DS)

Food: Grilled lamb cutlets, fillet/sirloin of beef, stews and casseroles and hard, aged cheeses

Drink: from 2016 to 2020+

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