



GUERRIERI RIZZARDI

CLOS ROARETI

2009

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 6 months + in bottle

Production: limited production of 8,300 numbered bottles

ANALYSIS:

Alcohol: 15 %

Total acidity: 5.27 g/l

PH: 3.78

Residual sugar: 2.2 g/l

PRESS:

- **Silver Medal** - Mondial du Merlot 2013

TASTING NOTES:

A warm vintage which led to superb fruit ripeness and this can be clearly seen on the opulent dark-berried fruit of the nose. Velvety on the palate with layers of dark fruit, damson, plum, blackberry. Fine oak framing the wine and coming through with just a hint of vanilla. Rich and very smooth Merlot. (DS)

Drink: from 20012 to 2018+

