



GUERRIERI RIZZARDI

POJEGA

2012

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

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 80,000 numbered bottles

ANALYSIS:

Alcohol: 13.61 % (13.5% on label)

Total acidity: 5.53 g/l

PH: 3.55

Residual sugar: 2.4 g/l

PRESS:

- **Due Bicchieri** - Gambero Rosso 'Vini d'Italia' 2015
- **Recommended** - Slow Wine 2015
- **3 Grappoli** - Bibenda 2015

TASTING NOTES:

With Pojega we try to avoid any overripe character or jamminess, the philosophy is to make a classic Valpolicella Ripasso. The 2012 is in this style; floral and fruit rich on the nose, medium bodied on the palate with concentration but no heaviness. (DS)

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

Drink: from 2014 to 2017+

