



GUERRIERI RIZZARDI

VILLA RIZZARDI

2009

Amarone Classico della Valpolicella DOC

VINEYARD:

Picked from the estate vineyards in Negrar with the majority coming from the single vineyard of Pojega. All grapes are hand harvested and a rigid selection is made in the vineyard by the experienced team.

Vine age is up to 32 years old.

Surface area: 10 ha

Soil: Mostly a reddish brown clay on limestone/chalk.

Vine density per hectare: 1,600 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

Made from 100% dried grapes, that have been raisened in drying room for 3 ½ months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: 42% Corvinone, 30% Rondinella, 18% Corvina and 10% Barbera

Maturation: 12 months in 2,25 hl oak barrels and 24 months in 25 hl oak barrels

Production: limited production of 13,300 numbered bottles

ANALYSIS:

Alcohol: 16.19 %

Total acidity: 5.75 g/l

PH: 3.54

Residual sugar: 3.9 g/l

PRESS:

- **Due Bicchieri Rossi** in the 2014 Edition of Gambero Rosso 'Vini d'Italia'
- **4 Grappoli** - Bibenda (Italian Sommelier's Association) 2014
- **92 Points** - The International Wine Review April 2014

TASTING:

Pronounced aromas meet the nose of ripe, dark-berried fruit and the sweet spice of oak in the background. Full bodied with supple tannin and a smooth texture. Long in the finish which holds onto that rich, dark fruit (DS)

Food: Works well with richer beef dishes, game too especially if there is a sweetness to the sauce. Also mature cheese: Cimbri, Pecorino vecchio

Drink: from 2014 to 2020+

