



GUERRIERI RIZZARDI

## CLOS ROARETI

2008

IGT Veronese

### BACKGROUND:

Clos Roareti is an ancient walled vineyard the Valpolicella Cru of Rovereti in the village of Negrar. Owner and winemaker Giuseppe Rizzardi spent time training in Bordeaux and his understanding of the noble French varieties enabled him to recognise the potential for great Merlot in the clay rich soils of Rovereti. Early vintages like this showed the decision to plant was a good one and now as the vines have matured Clos Roareti has evolved into one our most important and individual wines.

### VINEYARD:

This single walled vineyard or "Clos" contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west aspect and the rows (Simple Guyot) are planted on a north south axis.

**Surface area:** 2 ha

**Soil:** Clay and silt with limestone pebbles

**Vine density per hectare:** 5.000

**Harvest Date:** September 25th 2009

### WINEMAKING AND AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in 100 hl stainless steel for 10 days at between 25°C and 30°C . Then follows malolactic fermentation, also in tank

**Blend:** Merlot 100%

**Maturation:** 12 months in oak barrels (33% new) followed by 6 months in bottle

**Production:** 8.300 bottles

### ANALYSIS:

**Alcohol:** 14.88 %

**Total acidity:** 5,13 g/l

**PH:** 3,87

**Residual sugar:** 2.9 g/l

### TASTING:

Clos Roareti is a Merlot that illustrates what the clay rich soils of the Valpolicella 'Cru' of Rovereti are capable of producing. A silky, multi-layered Merlot with good structure and fine balancing acidity. A merlot which has the ability to age and evolve and rival expensive right bank Bordeaux.

**Food:** Steamed or grilled tuna; lamb tajine; meat sauce pasta; calf's liver

**Drink:** from 20012 to 2018+

**PRESS:** **Due Bicchieri** - Gambero Rosso 2009

