



GUERRIERI RIZZARDI

POJEGA

2011

Valpolicella Classico Superiore DOP Ripasso

VINEYARD:

Using mostly the southern parcels in the large single vineyard of Pojega and concentrating on 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 1640 by the Rizzardi.

Surface area: 10 ha

Soil: Dark brown, clay rich soil

Vine density per hectare: 1.600 – 5.000

Training: Double Veronese pergola, simple guyot

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 both estate Amarone.

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: 14.19 % (14% on label)

Total acidity: 6.2 g/l

PH: 3.72

Residual sugar: 1.8 g/l

PRESS:

- **Two Glasses** in the 2014 Edition of Gambero Rosso 'Vini d'Italia'

TASTING NOTES:

A true Ripasso, vibrant fresh nose of aromatic dark berries edged by fine oak and spice. Avoiding jamminess or overripe character this Ripasso expresses the florality and incredible purity of the single vineyard's fruit. Medium to full in body, concentrated but never heavy and finishing on that pure dark-berry fruit note. (DS)

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

Drink: from 2013 to 2016+

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