



GUERRIERI RIZZARDI

VILLA RIZZARDI

2001

Amarone Classico della Valpolicella DOC

VINEYARD:

Picked from the estate vineyards in Negrar with the majority coming from the single vineyard of Pojega, some from also from the Calcarole Cru. All grapes are hand harvested and a rigid selection is made in the vineyard by the experienced team. Vine age is up to 30 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 3-5 months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: 50 % Corvina, 13% Corvinone, 17% Rondinella, 13% Sangiovese and Barbera

Maturation: 48 months in both French and Central European oak barrels of 25 hl and 5 hl

Production: limited production of 15,000 bottles

ANALYSIS:

Actual alcohol content by volume: 15.32%

Total acidity (tartaric acid): 6.30 g/l

PH: 3.59

Residual sugar: 5.7 g/l

ACCLAIM:

- **Tre Bicchieri** - Gambero Rosso 'Vini d'Italia' 2007

