



GUERRIERI RIZZARDI

VILLA RIZZARDI

2003

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: 48% Rondinella, 25% Corvina, 10% Barbera, 9% Sangiovese
7% Corvinone.

Maturation: 12 months in French oak barriques and 24 months in 25 hl oak barrels.

Production: limited production of 13,000 bottles

ANALYSIS:

Actual alcohol content by volume: 15.90%

Total acidity (tartaric acid): 5.65 g/l

PH: 3.50

Residual sugar: 10.6 g/l

ACCLAIM:

- **Due Bicchieri Rossi** - Gambero Rosso 'Vini d'Italia' 2008
- **89 Points** - Wine Enthusiast

