



GUERRIERI RIZZARDI

VILLA RIZZARDI
2006
Amarone Classico della Valpolicella DOC

VINEYARD:

Picked from the estate vineyards in Negrar with the vast 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 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 ½ months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: 45% Corvinone, 21% Corvina, 15% Rondinella, 11% barbera, 8% Sangiovese

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

Production: limited production of 13.438 bottles numbered bottles

ANALYSIS:

Alcohol: 16.35 %

Total acidity: 5.85 g/l

PH: ND

Residual sugar: 10.4 g/l

PRESS:

- **Due Bicchieri Rossi** - Gambero Rosso 'Vini d'Italia' 2011
- **4 Grappoli** - Bibenda (Italian Sommelier's Association) 2011
- **92/100** - I vini di Veronelli, guida oro 2012

TASTING:

Tasted recently at 9 year of age this has still a ripe, fresh dark berry aroma mixed with complex smoke, spice and mint. The palate is rich and generous in its fruit with smooth tannin the wine maintains its freshness to the end with vibrant acidity.
(DS)

Food: Match to game dishes or richer lamb/beef recipes . Also mature cheese: Cheddar, Pecorino vecchio

Drink: from 2011 to 2021+

