



GUERRIERI RIZZARDI

CLOS ROARETI

2013

IGP Rosso Veronese

VINEYARD:

This centuries old single walled vineyard (Clos) contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west exposure and the rows are planted on a north south axis. A precise viticulture program is prepared in order to keep the yield low and the grapes healthy.

Surface area: 2 ha

Soil: Clay and silt with limestone pebbles

Vine density per hectare: 5.000

Training: Simple guyot

WINEMAKING AND AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in 100 hl stainless steel temperature controlled tanks for 10 days at a temperature between 22°C and 30°C . Followed by malolactic fermentation, also in tank.

Grapes: 100% Merlot

Maturation: 12 months in oak barrels (33% new) followed by 24 months in bottle before release.

Production: limited production of 6,666 numbered bottles

ANALYSIS:

Alcohol: 14.47%

Total acidity: 5.13 g/l

PH: 3.62

Residual sugar: 0.8 g/l



PRESS:

- **Silver Medal - Mondial du Merlot 2016**
- **88 points – Gilbert & Gaillard Wine Guide 2017**

TASTING NOTES:

Aromas and flavours of rich, dark berried fruit alongside the sweet spice and toasty characters derived from oak barrel aging. Smooth in texture with silky tannin, full bodied and full flavoured whilst maintaining freshness and balance. (DS)

Food: With this vintage wild boar, venison, prime roast beef, meaty stews

Drink: from 2017 to 2022+