



GUERRIERI RIZZARDI

## Bardolino Chiaretto

2017

Classico DOP

### VINEYARD:

Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.

**Soils:** Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium.

**Surface area:** several ha

**Vine density per hectare:** 1,500 (pergola) to 5,000 (guyot)

**Training:** Simple guyot and pergola

### WINEMAKING AND AGEING:

After 12 hours maceration the juice - now pink- is drawn from the vats and is then vinified in the same way as a white wine. Fermented for 10 to 12 days in temperature controlled, stainless steel tanks, a complete anaerobic environment to protect the wines fruit and fragrance.

**Blend:** 65% Corvina, 20% Rondinella, 15% Sangiovese & Molinara

**Maturation:** 1 to 9 months in stainless steel and cement vats

**Production:** 30,000 bottles

### ANALYSIS:

**Alcohol:** 12.61 %

**Total acidity:** 5.61 g/l

**PH:** 3.14

**Residual sugar:** 1.4 g/l

### PRESS:

- **Due Bicchieri** – Gambero Rosso 2019

### TASTING NOTES:

Dry but fruit rich style of rosé with aromatic red berry fruit and floral aromas, this leads into a palate that has fine concentration of ripe, red-berry all the while maintaining classic crisp freshness and finishing fruity but dry. (DS)

**Food:** rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).

**Drink:** up to 3 years from the vintage

