



GUERRIERI RIZZARDI

CLOS ROARETI

2016

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-sandy soil with a high content of limestone.

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 (25% new) followed by 24 months in bottle before release.

Production: limited production of 13,333 numbered bottles

ANALYSIS:

Alcohol: 15 %

Total acidity: 5.73

PH: 3.31

Residual sugar: 0.6 g/l



PRESS:

- *New vintage - not yet reviewed*

TASTING NOTES:

Excellent vintage conditions in 2016 led to Merlot grapes that were harvested at optimal ripeness resulting in a harmonious, ideally balanced Clos Roareti. In its youth still, the wine offers intense dark berried fruit supported by fine oak. A silkily textured, full bodied red that will develop nicely over the coming years

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

Drink: From 2 to 8 years from the vintage