



GUERRIERI RIZZARDI

## POJEGA

2016

### Valpolicella Classico Superiore DOP Ripasso

#### VINEYARD:

Using mostly the southern parcels in the large single vineyard of Pojega and with a high proportion of late ripening Corvinone, all grapes are hand-picked and hand sorted. Pojega is an historic vineyard next to the famous garden of Pojega, bought in 17<sup>th</sup> century by the Rizzardi family

**Surface area:** 10 ha

**Soil:** Clay-sandy soil with a medium content of limestone.

**Vine density per hectare:** 1.600 – 5.000

**Training:** Double Veronese pergola – Simple Guyot

#### WINEMAKING AND AGEING:

Short maceration of de-stemmed grapes before alcoholic fermentation for 10 days at 25°C - 28°C in stainless steel temperature controlled tanks. Followed by the secondary fermentation technique of “Ripasso”: re-fermentation on the un-pressed skins of both estate Amarone wines.

**Grapes:** 50% Corvinone, 30% Corvina, 10% Rondinella, 10% Merlot

**Maturation:** 12 months in Slavonian oak (50hl) and French oak (5hl)

**Production:** 80,000 bottles.

**Actual alcohol content:** 14.78 %

**Total acidity:** 5.30 g/l

**PH:** 3.54

**Residual sugar:** 1.0 g/l



#### PRESS:

- **Due Bicchieri Rossi** – Gambero Rosso 2019
- **4 Grappoli** – Bibenda 2019
- **Red Award** – Merano Wine Award 2018

#### TASTING NOTES:

The middle of a trio of vintages from which we have managed to harvest grapes of very high quality. The 2016 has an added richness of texture and well defined dark cherry fruit aligned with subtle spice. Full flavoured but never heavy, a classic style. (DS)

**Food:** Grilled lamb cutlets, fillet/sirloin of beef, stews and casseroles and hard, aged cheeses

**Drink:** Perfect at 2 - 5 years from the vintage