



GUERRIERI RIZZARDI

Soave

2017

Soave Classico DOP

VINEYARD:

Costeggiola is a Soave “Cru” vineyard as is the estate’s second vineyard Ferra which is in the Soave Cru of Rocca. This wine is a combination of those two Cru vineyards. The grapes produced by the younger vines from Costeggiola join grapes from the Ferra vineyard (high up on the hill beside the Castello di Soave) to make this Soave Classico.

Soil: Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil

Surface area: 15 ha

Vine density per hectare: 2,500 to 4,000

Training: Simple guyot and pergola

WINEMAKING & AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in cement vats for 10 days at between 15°C to 16°C. No malolactic fermentation.

Grapes: Garganega 70%, Chardonnay 25 %, Trebbiano di Soave 5%

Maturation: Several months on lees in cement and stainless steel tanks

Production: 30,000 bottles

ANALYSIS:

Alcohol:	12.92 %
Total acidity:	5.20 g/l
PH:	3.37
Residual sugar:	1.1 g/l

PRESS:

- **Commended** - Decanter World Wine Awards 2018
- **Un Bicchiere** – Gambero Rosso 2019

TASTING NOTES:

Picking some of the fruit from Costeggiola and Soave a little earlier in recent years has allowed us to maintain a freshness and aromatic intensity with this estate Soave. A vibrant, dry white with abundant fruit, crisp backbone and a long dry, mineral finish. (DS)

Food: shell fish, soup; egg based dish; clam spaghetti; grilled sardines; vegetable’s risotto.

Drink: up to 3 years from the vintage

