



GUERRIERI RIZZARDI

VILLA RIZZARDI

2005

Amarone Classico della Valpolicella DOC

VINEYARD:

Picked from the estate vineyards in Negrar with the majority coming from the single vineyard of Pojega. All grapes are hand harvested and a rigid selection is made in the vineyard by the experienced team.

Vine age is 10-30 years.

Surface area: 10 ha

Soil: Mostly a reddish brown clay on limestone/chalk.

Vine density per hectare: 1,600 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

Made from 100% dried grapes, that have been raisened in drying room for 3 ½ months. Long slow fermentation of one month (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: Corvinone 50%, Corvina 23%, Rondinella 13%, Barbera 7%, Sangiovese 7%

Maturation: 12 months in 2,25 hl oak barrels and 24 months in 25 hl oak barrels

Production: limited production of 8,700 numbered bottles



ANALYSIS:

Actual alcohol content by volume: 15.67%

Total acidity (tartaric acid): 5.70 g/l

PH: 3.54

Residual sugar: 5.6 g/l

ACCLAIM:

- **Due Bicchieri Rossi** - Gambero Rosso 'Vini d'Italia' 2010
- **4 Grappoli** - Duemilavini (Italian Sommelier's Association) 2010
- **92/100** - I vini di Veronelli, guida oro 2011

TASTING:

Very classic in style with plenty of spice and preserved dark berries The palate is full bodied but displays the coolness of the acidity by its vibrant, freshness of fruit even after 9 years. Drinking well in 2014 and should be fine for several more years if stored correctly. (DS)

Food: Works well with richer beef dishes, game too especially if there is a sweetness to the sauce. Also mature cheese: Cimbri, Pecorino vecchio

Drink: from 2011 to 2018+