



GUERRIERI RIZZARDI

VILLA RIZZARDI

2008

Amarone Classico della Valpolicella DOC

VINEYARD:

Picked from the estate vineyards in Negrar with the vast 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 up to 31 years old.

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: 45% Corvina, 44% Corvinone, 11% Rondinella

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

Production: limited production of 13,300 numbered bottles

ANALYSIS:

Alcohol: 16.86 %

Total acidity: 5.66 g/l

PH: 3.89

Residual sugar: 9.4 g/l

PRESS:

- **Tre Bicchieri** - Gambero Rosso 'Vini d'Italia' 2013
- **90 points** - Robert Parker's Wine Advocate (Monica Lerner)
- **Gold Medal** - Merano Wine Festival
- **92/100** - I Vini di Veronelli

TASTING:

The 2008 is fragrant and rich in fruit on the nose, on the palate there are layers of complex flavours underscored by a refreshingly bright acidity and intense purity of fruit. A balanced expression from this single vineyard. (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 2014 to 2020+

