



GUERRIERI RIZZARDI

VILLA RIZZARDI

2011

Amarone Classico della Valpolicella DOCG

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 up to 36 years old.

Surface area: 10 ha

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

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

Blend: 43% Corvina, 31% Corvinone, 16% Rondinella, 10% Barbera

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

Production: limited production of 29.000 numbered bottles

ANALYSIS:

Alcohol: 15.67 %

Total acidity: 5.57 g/l

PH: 3.67

Residual sugar: 6.5 g/l

PRESS:

- **Due Bicchieri Rossi** – Gambero Rosso ‘Vini d’Italia’ 2016
- **93 points** – Vinous, May/June 2017
- **4 Grappoli** – Bibenda 2016
- **Rosso Award** – Merano Wine Awards 2016
- **92 points** – I Vini di Veronelli 2016

TASTING NOTES:

This is a vintage in which we have seen the ideal balance between bright acidity and richness of fruit. Full bodied and concentrated yet maintaining a sight after freshness and vibrancy. An Amarone that has all ingredients to mature and develop for many years (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: 10 years and more from the vintage

