



GUERRIERI RIZZARDI

## Soave 2018 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:

<b>Alcohol:</b>	12.61 %
<b>Total acidity:</b>	5.79 g/l
<b>PH:</b>	3.21
<b>Residual sugar:</b>	1.1 g/l

### PRESS:

**New vintage – not reviewed yet**

### TASTING NOTES:

Picking some of the fruit from the Costeggiola and the Ferra vineyards a little earlier in recent years has allowed us to maintain a freshness and aromatic intensity with this estate Soave. The 2018 is particularly aromatic and vibrant and shows an intensity of cool climate fruit on the palate and a little extra depth (DS 12.02.2019)

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

**Drink:** up to 3 years from the vintage



Guerrieri Rizzardi Azienda Agricola – Strada Campazzi 2 – 37011 Bardolino (VR) – Italia

Tel +39-045-7210028 Fax +39-045-7210704 – P.IVA 01659690232

www.guerrieri-rizzardi.it - mail@guerrieri-rizzardi.it