



GUERRIERI RIZZARDI

BARDOLINO

2018

Bardolino Classico DOP

VINEYARD:

Taken from 38 different estate vineyards planted in some of the best hill sides sites in the Classico DOP area, around the villages of Bardolino and Cavaion. Vine age 6 to 46 years.

Soils: Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium.

Surface area: several ha

Vine density per hectare: 1,500 (pergola) to 5,000 (guyot)

Training: Simple guyot, pergola, casarsa and cordone speronato.

WINEMAKING AND AGEING:

The alcoholic fermentation of the destemmed grapes is in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tanks.

Grapes: 70%, Corvina, 10% Rondinella, 20 % Merlot, Ancellotta & Sangiovese

Maturation: up to 12 months in stainless steel tanks

Production: 42,000 bottles

ANALYSIS:

Alcohol: 13.60 %

Total acidity: 4.64 g/l

PH: 3.52

Residual sugar: 1.0 g/l

PRESS:

New vintage – not reviewed yet

TASTING NOTES:

The 2018 vintage gave us conditions in which Corvina, in particular, reached an ideal level of ripeness, everything about the 2018 has more than any vintage in recent memory. It is fuller, richer and more concentrated while maintaining classic Bardolino freshness. (tasted February 2019 DS)

Food: White meat (poultry and rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum

Drink: up to 3 years from the vintage

