



GUERRIERI RIZZARDI

# FERRA

## 2015

### Soave Classico DOP

#### VINEYARD:

This vineyard, positioned on the hillside beside the Castle of Soave, was bought by the Rizzardi family in 1977 and has always been at the heart of the Guerrieri Rizzardi Soave. The vineyard, rich in volcanic soil, enjoys a favourable southerly aspect and exposure to the late afternoon sun as well as this the position and height allows the benefits of cooling breezes.

**Soil:** terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil

**Surface area:** 5 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 tanks for 10 days at between 15°C to 16°C. No malolactic fermentation.

**Grape:** 100 % Garganega

**Maturation:** About 6 months in a large pre used oak barrel (25 hl)

**First bottling:** July 2017

**Production:** limited production of 3,333 numbered bottles

#### ANALYSIS:

**Alcohol:** 12.24 %

**Total acidity:** 5.50 g/l

**PH:** 3.23

**Residual sugar:** 0.8 g/l

#### PRESS:

- **Due Bicchieri** – Gambero Rosso 2019
- **4 Grappoli** – Bibenda 2019

#### TASTING NOTES:

The 2015 vintage has brought out the best that this single Cru vineyard has to offer. A vintage resulting in a structured Soave Classico with a crisp backbone and the ideal balance of fruit, texture and subtle oak influence. The finish is long and complex.

**Food:** white meat ( poultry and rabbit); meaty fish; mature hard chesses

**Drink:** from 2017 to 2021+

