



GUERRIERI RIZZARDI

VALPOLICELLA

2018

Valpolicella Classico DOP

VINEYARD:

The Classico is made using grapes from parts of the Pojega (Cru) vineyard and the grapes from the Calcarole and Rovereti Crus that are not dried for Amarone. As these are Cru vineyards the quality of the fruit is very high. Vine age ranges from 4 to 30 years.

Surface area: 15 ha of vineyards in Pojega, Calcarole, Rovereti and Tomenighe

Soil: Terrain of a clay-sandy texture, medium to high calcareous content, rich in magnesium and calcium.

Vine density per hectare: 1,200 (pergola) to 5,000 (guyot)

Training: Double Veronese pergola, simple Guyot

WINEMAKING & AGEING:

In the winery in Negrar the alcoholic fermentation and maceration of the de-stemmed grapes is carried out over usually 10 days at a temperature of 25°C- 30°C

Blend: 80% Corvinone & Corvina, 10% Merlot, 10% Rondinella & Croatina

Maturation: 3 to 12 months in stainless steel and cement conditioned vats

Production: 42.000 bottles

Alcohol: 12.51 %

Total acidity: 5.67 g/l

PH: 3.47

Residual sugar: 0.6 g/l

PRESS:

New vintage – not reviewed yet

TASTING NOTES:

What immediately appeals about the 2018 is its floral character aligned with bright, ripe fruit. The texture is smooth with lively dark berried fruit and the vibrant, crisp, fresh character so vital to Valpolicella. This will get better and better throughout 2019 and 2020. (tasted February 2019 DS)

Food: meat sauce pasta; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar

Drink: up to 3 years from the vintage

