



GUERRIERI RIZZARDI

## CLOS ROARETI

2016

IGP Rosso Veronese

### VINEYARD:

This centuries old single walled vineyard (Clos) contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west exposure and the rows are planted on a north south axis. A precise viticulture program is prepared in order to keep the yield low and the grapes healthy.

**Surface area:** 2 ha

**Soil:** Clay-sandy soil with a high content of limestone.

**Vine density per hectare:** 5.000

**Training:** Simple guyot

### WINEMAKING AND AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in 100 hl stainless steel temperature controlled tanks for 10 days at a temperature between 22°C and 30°C. Followed by malolactic fermentation, also in tank.

**Grapes:** 100% Merlot

**Maturation:** 12 months in oak barrels (25% new) followed by 24 months in bottle before release.

**Production:** limited production of 13,333 numbered bottles

### ANALYSIS:

**Alcohol:** 15 %

**Total acidity:** 5.73

**PH:** 3.31

**Residual sugar:** 0.6 g/l



### PRESS:

- **Bronze Medal, 86 points** – Decanter World Wine Award 2019

### TASTING NOTES:

Excellent vintage conditions in 2016 led to Merlot grapes that were harvested at optimal ripeness resulting in a harmonious, ideally balanced Clos Roareti. In its youth still, the wine offers intense dark berried fruit supported by fine oak. A silkily textured, full bodied red that will develop nicely over the coming years (DS)

**Food:** With this vintage wild boar, venison, prime roast beef, meaty stews

**Drink:** From 2 to 8 years from the vintage