



GUERRIERI RIZZARDI

POJEGA

2017

Valpolicella Classico Superiore DOP Ripasso

VINEYARD:

Using mostly the southern parcels in the large single vineyard of Pojega and with a high proportion of late ripening Corvinone, all grapes are hand-picked and hand sorted. Pojega is an historic vineyard next to the famous garden of Pojega, bought in 17th century by the Rizzardi family

Surface area: 10 ha

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

Vine density per hectare: 1.600 – 5.000

Training: Double Veronese pergola – Simple Guyot

WINEMAKING AND AGEING:

Short maceration of de-stemmed grapes before alcoholic fermentation for 10 days at 25°C - 28°C in stainless steel temperature controlled tanks. Followed by the secondary fermentation technique of “Ripasso”: re-fermentation on the un-pressed skins of both estate Amarone wines.

Grapes: 50% Corvinone, 30% Corvina, 10% Rondinella, 10% Merlot

Maturation: Around 12 months in Slavonian oak (50hl) and French oak (5hl)

Production: 86.666 bottles.

Actual alcohol content: 14.13 %

Total acidity: 5.30 g/l

PH: 3.40

Residual sugar: 0.6 g/l

PRESS:

- *New vintage – not yet reviewed*

TASTING NOTES:

The 3rd remarkable vintage in a row for our single vineyard Ripasso, the 2017 continues in in a similar vein to the previous two years with its richness and depth of dark berried fruit. Finishing dry and maintaining its hallmark freshness this is a vintage with everything in balance. (DS - March 2019)

Food: Grilled lamb cutlets, fillet/sirloin of beef, stews and casseroles and hard, aged cheeses

Drink: Perfect at 2 - 5 years from the vintage

