



GUERRIERI RIZZARDI

FERRA

2016

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)

Production: limited production of 3,333 numbered bottles

ANALYSIS:

Alcohol:	12.81 %
Total acidity:	5.20 g/l
PH:	3.36
Residual sugar:	0.7 g/l

PRESS:

- **Due Bicchieri** – Gambero Rosso 2020
- **3 Vitae** - Vitae Wine Guide (Italian Sommelier Association) 2020

TASTING NOTES:

Having believed we got the formula right for Ferra in the 2015 vintage with its subtle oak influence, we made the 2016 in the same way but benefitted from a superior vintage. This is Ferra as we want it to be, complex, layered structured Soave with a long finish combining fruit and a delicate oak character. (tasted March 2019 DS)

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

Drink: up to 7 years from the vintage

