



GUERRIERI RIZZARDI

POJEGA

2016

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

Production: 80,000 bottles.

Actual alcohol content: 14.78 %

Total acidity: 5.30 g/l

PH: 3.54

Residual sugar: 0.6 g/l

PRESS:

- **Due Bicchieri Rossi** – Gambero Rosso 2019
- **3 Vitae** – Vitae Wine Guide 2020
- **4 Grappoli** – Bibenda 2019
- **Red Award** – Merano Wine Award 2018
- **Bronze Medal, 87 points** – International Wine Challenge 2019

TASTING NOTES:

The middle of a trio of vintages from which we have managed to harvest grapes of very high quality. The 2016 has an added richness of texture and well defined dark cherry fruit aligned with subtle spice. Full flavoured but never heavy, a classic style. (DS)

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

Drink: Perfect at 2 - 5 years from the vintage

