



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:

- **Due Bicchieri** – Gambero Rosso 2020
- **3 Vitae** - Vitae Wine Guide (Italian Sommelier Association) 2020
- **Valpolicella Trophy, 89 points** - Falstaff Magazin October 2019

#### 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



Guerrieri Rizzardi Azienda Agricola – Strada Campazzi 2 – 37011 Bardolino (VR) – Italia

Tel +39-045-7210028 Fax +39-045-7210704 – P.IVA 01659690232

www.guerrieri-rizzardi.it - mail@guerrieri-rizzardi.it