GUERRIERI RIZZARDI

Bardolino Chiaretto

2014

Bardolino Chiaretto DOP

VINEYARD:

Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the western side of Lake Garda.

Soils: a pebbly, clay and calcareous soil of glacial moraine origin.
Surface area: several ha
Vine density per hectare: 1,500 (pergola) to 5,000 (guyot)
Training: Simple guyot and pergola

WINEMAKING AND AGEING:

After 12 hours fermentation the juice - now pink- is drawn from the vats and is then vinified in the same way as a white wine. Fermented for 10 to 12 days in temperature controlled, stainless steel tanks, a complete anaerobic environment to protect the wines fruit and fragrance.

Blend: Corvina 65%, Rondinella 20%, Sangiovese, Molinara & Negrara 15%
Maturation: 3 to 4 months in stainless steel tanks
Production: 23,300 bottles

ANALYSIS:

Alcohol:	12.24%
Total acidity:	5.85 g/l
PH:	3.31
Residual sugar:	2.2 g/l

PRESS:

- ***Just released - no rating yet***

TASTING NOTES:

A fruit forward rosé with aromatic red berry fruit and floral aromas, this leads into a palate that has a concentration of ripe, red-berry fruit and a crisp backbone, finishing dry and refreshing. (DS)

Food: rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).
Drink: from 2015 to 2017

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