



GUERRIERI RIZZARDI

BARDOLINO

2013

Bardolino Classico DOP

VINEYARD:

Taken from 38 different estate vineyards planted in some of the best hill sites in the Classico DOP area, around the villages of Bardolino and Cavaion.

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, pergola, casarsa and cordone speronato.

WINEMAKING AND AGEING:

The alcoholic fermentation of the destemmed grapes is in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tanks.

Grapes: Corvina 65%, Rondinella 15%, Merlot 10%, Molinara, Ancellotta & Sangiovese 10%

Maturation: up to 12 months in stainless steel tanks

Production: 12,600 bottles

ANALYSIS:

Alcohol: 12.45 %

Total acidity: 4.93 g/l

PH: 3.5

Residual sugar: 1.8 g/l

TASTING NOTES:

As all good Bardolino should be this is a light, crisp, refreshing red wine with sour cherry fruity character. However the intensity and freshness of this fruity and the hint of pepper shows this to have considerably more to it than many of its peers.
(DS)

Food: White meat (poultry and rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum

Drink: best from 2013 to 2015

