



GUERRIERI RIZZARDI

Bardolino Chiaretto

2013

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: 33,330 bottles

ANALYSIS:

Alcohol:	12.26%
Total acidity:	5.02 g/l
PH:	3.29
Residual sugar:	2.3 g/l

TASTING NOTES:

Generous, fruit-rich rosé with abundant red berry fruit and floral aromas, this engaging nose draws into a palate that has excellent depth of bright, red-berry fruit, good crisp backbone and a finish which is refreshingly dry. (DS)

Food: rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).

Drink: from 2014 to 2016

