



GUERRIERI RIZZARDI

Soave
2013
Soave Classico DOP

VINEYARD:

Costeggiola is one of Soave's "Cru" vineyards as is the estates second site at La Rocca. The grapes produced by the younger vines from Costeggiola and all those from La Rocca (high up on the hill beside the Castello di Soave) go into this benchmark Soave.

Soil: brown volcanic stony surface on clay and limestone soil.

Surface area: 15 ha

Vine density per hectare: 2,500 to 4,000

Training: Simple guyot and pergola

WINEMAKING & AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in cement vats for 10 days at between 15°C to 16°C. No malolactic fermentation.

Maturation: Several months on lees in cement and stainless steel tanks

Production: 22,000 bottles

ANALYSIS:

Grapes: Garganega 75%, Chardonnay 20% and Trebbiano di Soave 5%

Alcohol: 12.5 %

Total acidity: 5.18 g/l

PH: 3.36

Residual sugar: 1.9 g/l

TASTING NOTES:

Aromatic, but not overtly, what comes across most is ripe white peach and poached pear underlined by a mineral accent. The palate is medium in body but with great concentration of fruit with a touch of honey and nut. This wine has excellent mineral backbone which carries through to the long, persistent finish.(DS)

Food: shell fish, soup; egg based dish; clam's spaghetti; grilled sardines; vegetable's risotto.

Drink: from 2014 to 2016

