



GUERRIERI RIZZARDI

**VALPOLICELLA**  
2013  
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 Vigolo

**Soil:** Red pebbly soil with a high clay and silt content

**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 destemmed grapes is carried out over usually 10 days at a temperature of 25°C- 30°C

**Blend:** Corvina and Corvinone 80%, Rondinella 15%, Merlot 5%

**Maturation:** Up to 12 months in stainless steel vats

**Production:** 38,000 bottles

**ANALYSIS:**

**Alcohol:** 12.80 % (13% on label)

**Total acidity:** 5.65 g/l

**PH:** 3.42

**Residual sugar:** 1.9 g/l

**TASTING NOTES:**

Corvina's distinct black pepper and dark cherry greet the nose, no oak here just a mix of wild dark berry fruit and a complex truffle undertone. Medium bodied with perfectly balanced acidity. Structured and engaging terroir focused wine. (DS)

**Food:** meat sauce pasta; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar

**Drink:** from 2013 to 2018