



GUERRIERI RIZZARDI

## CLOS ROARETI

2015

IGP Rosso Veronese

### VINEYARD:

This centuries old single walled vineyard (Clos) contains a pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has a perfect south west exposure and the rows are planted on a north south axis. A precise viticulture program is prepared in order to keep the yield low and the grapes healthy.

**Surface area:** 2 ha

**Soil:** Clay and silt with limestone pebbles

**Vine density per hectare:** 5.000

**Training:** Simple guyot

### WINEMAKING AND AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in 100 hl stainless steel temperature controlled tanks for 10 days at a temperature between 22°C and 30°C . Followed by malolactic fermentation, also in tank.

**Grapes:** 100% Merlot

**Maturation:** 12 months in oak barrels (33% new) followed by 24 months in bottle before release.

**Production:** limited production of 6,666 numbered bottles

### ANALYSIS:

**Alcohol:** 14.47%

**Total acidity:** 5.56 g/l

**PH:** 3.50

**Residual sugar:** 0.8 g/l



### PRESS:

*vintage not reviewed yet*

### TASTING NOTES:

A year which will be remember for almost perfect weather conditions that lead to grapes of optimum quality. The 2015 has all the depth and concentration of dark-berried fruit of previous vintages coupled with great balance and refinement. Already drinking well the 2015 has the ability to develop and mature well for several years. (DS)

**Food:** With this vintage wild boar, venison, prime roast beef, meaty stews

**Drink:** from 2017 to 2022+