



GUERRIERI RIZZARDI

MUNUS

2016

IGP Rosso Veronese

VINEYARD:

Made from a selection of grapes from the best old parcels throughout the Bardolino estate, including some very old vine Corvina. Munus is the only red wine cuvee from the Bardolino classico wine area aged in oak barrels.

Soils: Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium.

Surface area: several ha

Vine density per hectare: 1,500 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

WINEMAKING AND AGEING:

The alcoholic fermentation of the de-stemmed grapes and the malolactic fermentation, takes place in stainless steel tanks before the wines begins its ageing in seasoned barrels

Grapes: 57% Corvina, 38% Merlot and 5% Ancellotta

Maturation: In French oak barrels of 25 hectolitres for 12 months

Production: limited production of 42,000 bottles

ANALYSIS:

Alcohol: 13.73 %

Total acidity: 5.03 g/l

PH: 3.63

Residual sugar: 1 g/l

PRESS:

- **90 points, Silver Medal** - Decanter Asia World Award 2018
- **Due Bicchieri** – Gambero Rosso 2019

TASTING NOTES:

The 2016 vintage has defined a Munus which has abundant aromatic dark berry fruit, smoothly textured and with a fresh, vibrant impression. Mid weight and long lasting the 2016 is extremely versatile with food.

Food: Superb with slow cooked pork and game fowl (guinea fowl/pheasant) also highly suitable for robust stews and casseroles

Drink: Up to 5 years from bottling

