



GUERRIERI RIZZARDI

TACCHETTO

2017

Bardolino Classico DOP

VINEYARD:

Made from the Tacchetto vineyard as the ground rises to the hill of Cavaion. This vineyard with its own, particular sandy soil peppered with small stones and its breezy, airy location produces a particularly fragrant and intense Bardolino.

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

Surface area: 3.51 ha

Vine density per hectare: 5,000

Training: Simple guyot & cordon speronato

WINEMAKING AND AGEING:

Alcoholic fermentation of the de-stemmed grapes (10-15 days at a temperature of 25°C to 30°C) in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tank.

Grapes: 80% Corvina, 10% Merlot and 10% Rondinella

Maturation: up to 6 months in stainless steel tanks

Production: 20,000 bottles

ANALYSIS:

Alcohol: 13.19 %

Total acidity: 4.64 g/l

PH: 3.69

Residual sugar: 1 g/l

PRESS:

- **Silver medal, 92 points (best Bardolino)** – International Wine Challenge 2018
- **Due Bicchieri** – Gambero Rosso
- **3 Grappoli** – Bibenda 2019

TASTING NOTES:

Judges notes International Wine Challenge:

“Vibrant fruit and a sprinkle of crusted black pudding, juicy lovely mouth feel with softness and gentle bite.”

Food: Cajun; rabbit; steak tartar; salami and cold pork meat.

Drink: up to 4 years from the vintage.

