



GUERRIERI RIZZARDI

Bardolino Chiaretto 2018 Classico DOP

VINEYARD:

Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.

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:

After 12 hours' maceration the juice - now pink- is drawn from the vats and is then vinified in the same way as a white wine. Fermented for 10 to 12 days in temperature controlled, stainless steel tanks, a complete anaerobic environment to protect the wines fruit and fragrance.

Blend: 65% Corvina, 15% Rondinella, 10% Sangiovese, 10% Molinara & Corvinone

Maturation: 1 to 9 months in stainless steel and cement vats

Production: 33,000 bottles

ANALYSIS:

Alcohol:	13.56 %
Total acidity:	5.30 g/l
PH:	3.30
Residual sugar:	3.3 g/l

PRESS:

- **New vintage – not reviewed yet**

TASTING NOTES:

With 2018 we reached the colour, fruit and structural balance we have been aiming for the last number of years. We believe that this fruit rich but refreshingly dry rosé is now the ideal expression of Chiaretto from our vineyards.

(DS 12.02.2019)

Food: rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).

Drink: up to 3 years from the vintage

