



GUERRIERI RIZZARDI

VALPOLICELLA

2017

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: Terrain of a clay-sandy texture, medium to high calcareous content, rich in magnesium and calcium.

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

Blend: 40% Corvina, 40% Corvinone, 10% Merlot, 5% Rondinella, 5% Croatina

Maturation: 3 to 6 months in stainless steel and cement conditioned vats

Production: 42.000 bottles

Alcohol: 12.74 %

Total acidity: 5.49 g/l

PH: 3.59

Residual sugar: 0.8 g/l

PRESS:

- **Commended** – International Wine Challenge 2018
- **Due Bicchieri** – Gambero Rosso 2019

TASTING NOTES:

A vintage that has produced a refined Valpolicella, very pure, dark berry, plummy fruit with fine grained tannin providing the structure. Medium bodied with some complexity and a long sapid finish. (DS)

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

Drink: up to 3 years from the vintage

