



GUERRIERI RIZZARDI

FERRA

2017

Soave Classico DOP

VINEYARD:

This vineyard, positioned on the hillside beside the Castle of Soave, was bought by the Rizzardi family in 1977 and has always been at the heart of the Guerrieri Rizzardi Soave. The vineyard, rich in volcanic soil, enjoys a favourable southerly aspect and exposure to the late afternoon sun as well as this the position and height allows the benefits of cooling breezes.

Soil: terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil

Surface area: 1 ha

Vine density per hectare: 2,500 to 4,000

Training: Simple guyot and pergola

WINEMAKING & AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in cement tanks for 10 days at between 15°C to 16°C. No malolactic fermentation.

Grape: 100 % Garganega

Maturation: About 6 months in a large pre used oak barrel (25 hl)

Production: limited production of 3,333 numbered bottles

ANALYSIS:

Alcohol: 12.96 %

Total acidity: 5.26 g/l

PH: 3.26

Residual sugar: 0.6 g/l

PRESS:

New vintage – not yet reviewed

TASTING NOTES:

In 2017 the volcanic soils of the Ferra vineyard, which occupies a prime position in the Soave cru of Tenda, delivered a small but high quality crop of Garganega. The resulting wine is crisp and vibrant with has depth, intensity and layers of cool climate fruit. The 2017 looks like it will develop to be the most complex Ferra so far (DS October 2019)

Food: white meat (poultry and rabbit); meaty fish; mature hard chesses

Drink: up to 7 years from the vintage

