



GUERRIERI RIZZARDI

Bardolino
2018
Bardolino DOP Classico

VINEYARD:	Taken from 35 different estate vineyards planted in some of the best hill sides sites in the Classico DOC area, around the villages of Bardolino and Cavaion. Vine age 6 to 46 years.
SURFACE AREA:	25 ha
PRODUCTION:	Around 42,000 bottles
SOIL:	Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium
TRAINING:	Simple guyot, pergola, casarsa and cordone speronato.
VINE DENSITY:	Between 1,500 and 5,000 vines per hectare
ROOTSTOCK:	420A, 3309C, so4
VINE AGE:	4 to 50 years
YIELD:	13 tons - 91 hl
HARVEST:	Hand and machine harvested depending on site
WINEMAKING:	Alcoholic fermentation in steel vats of the destemmed grapes. Followed by malolactic fermentation in tanks for 5-7 days at 20 -28°C in temperature controlled stainless steel vats
GRAPES:	Corvina 70%, Rondinella 10%, plus Merlot, Ancellotta and Sangiovese
MATURATION:	3-12 months in temperature controlled stainless steel and concrete vats
ALCOHOL:	13.60 % (13.5% on bottle)
TOTAL ACIDITY:	4.64 g/l
PH:	3.52
RESIDUAL SUGAR:	1.0 g/l
PRESS:	Due Bicchieri • Gambero Rosso 2020 3 Vitae • Vitae Wine Guide (Italian Sommelier Association) 2020
TASTING NOTES:	In 2018 Corvina, in particular, reached an ideal level of ripeness, the 2018 has more to it than any vintage in recent memory. It is fuller, richer and more concentrated while maintaining classic Bardolino freshness. (tasted February 2019 DS)
FOOD:	White meat (poultry/rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum
BEST TO DRINK:	1 to 4 years from the vintage

