



GUERRIERI RIZZARDI

MUNUS

2016

Rosso Veronese IGP

VINEYARD:	Made from a selection of grapes from the best old parcels throughout the Bardolino estate, including some very old vine Corvina. Munus is the only red wine cuvee from the Bardolino Classico wine area aged in oak barrels.
SURFACE AREA:	Several hectares
PRODUCTION:	Around 42,000 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, partially clay, medium calcareous.
TRAINING:	Simple guyot
VINE DENSITY:	Between 4,000 and 5,000 vines per hectare
ROOTSTOCK:	420A
VINE AGE:	from 9 to 50 years
YIELD:	10 tons - 70 hl
HARVEST:	Hand and machine harvested, depending on site
WINEMAKING:	The alcoholic fermentation = 9 days at a temperature of 25°–28°C of the destemmed grapes followed by malolactic fermentation, all done in stainless steel vats.
GRAPES:	Corvina 57%, Merlot 38%, Ancellotta 5%
MATURATION:	In French oak barrels of 25 hl and in vats for 12 months
ALCOHOL:	13.73 % (14 % on bottle)
TOTAL ACIDITY:	5.03 g/l
PH:	3.63
RESIDUAL SUGAR:	1.0 g/l
PRESS:	90 points, Silver Medal • Decanter Asia World Award 2018 Due Bicchieri • Gambero Rosso 2019 Bronze Medal, 88 points • Decanter World Wine Awards 2019
TASTING NOTES:	The 2016 vintage has defined a Munus which has abundant aromatic dark berry fruit, smoothly textured and with a fresh, vibrant impression. Mid weight and long lasting the 2016 is extremely versatile with food (tasted June. 2018 DS)
FOOD:	Perfect for slow cooked pork and game birds (guinea fowl/pheasant) - also highly suitable for robust stews and casseroles
BEST TO DRINK:	2 to 6 years from the vintage

