



GUERRIERI RIZZARDI

ROSA ROSAE

2019

Rosato Veronese IGT

VINEYARD:	Picked from selected, favourable sites on the Bardolino estate, especially the vineyards of Tacchetto in Cavaion and Dògoli in Bardolino. The grapes sought are those that will lead to a more structured, serious style of rosé.
SURFACE AREA:	Around 4 hectares in Bardolino and 1 hectare in Cavaion
PRODUCTION:	3,333 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
TRAINING:	Simple Guyot and casara
VINE DENSITY:	Between 1,905 and 5,000 vines per hectare
ROOTSTOCK:	K 5 BB - SO 4
VINE AGE:	from 5 to 50 years
YIELD:	10 tons - 70 hl
HARVEST:	Hand and machine harvested, depending on site
WINEMAKING:	Drawing of the vats after several hours of fermentation. Followed by vinification as a white for 10 -12 days at a temperature of 15°-16° C in temperature controlled stainless steel vats.
GRAPES:	Corvina 80%, Rondinella 15%, Marcobona 5%
MATURATION:	2-3 months in temperature controlled stainless steel & concrete vats
ALCOHOL:	13.37 % (13 % on bottle)
TOTAL ACIDITY:	5.57 g/l
PH:	3.31
RESIDUAL SUGAR:	1.1 g/l
PRESS:	<i>Released Feb. 2020 - no reviews yet</i>
TASTING NOTES:	With Rosa Rosae the aim is always to make rosé with depth and structure, a rosé that demands food and is itself savoury and sapid, with the 2019 vintage that has most certainly been the result. (DS 13.03.2020)
FOOD:	Antipasti, fresh and saltwater fish, poultry dishes, Italian salads such as Caprese and Insalata di polpo.
BEST TO DRINK:	At 6 months to 3 years from the vintage

