



GUERRIERI RIZZARDI

KEYA

2019

Bardolino DOC Classico Chiaretto

VINEYARD:	Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.
SURFACE AREA:	Several hectares
PRODUCTION:	Around 45,000 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
TRAINING:	Simple and double Pergola, simple Guyot
VINE DENSITY:	Between 1,720 and 5,000 vines per hectare
ROOTSTOCK:	K 5 BB and SO4
VINE AGE:	from 3 to 50 years
YIELD:	13 tonnes - 91 hl per hectare
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 65%, Rondinella 15%, 20% Sangiovese & Merlot
MATURATION:	4+ months in temperature controlled stainless steel & concrete vats
ALCOHOL:	13.37 % (13 % on bottle)
TOTAL ACIDITY:	5.31 g/l
PH:	3.32
RESIDUAL SUGAR:	3.2 g/l
PRESS:	<ul style="list-style-type: none">• 94 Points – Falstaff• 91 Points - Vinous• Top 100 Italian Rosés - Slowine
TASTING NOTES:	Now we have the colour, fruit and structural balance we have been aiming for the last number of years. This fruit rich but refreshingly dry rosé is now the ideal expression of Chiaretto from our vineyards. (DS 13.03.2020)
FOOD:	Rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).
BEST TO DRINK:	0 to 3 years from the vintage

