



GUERRIERI RIZZARDI

MUNUS

2018

Rosso Veronese IGT

<b>VINEYARD:</b>	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. First vintage was 1982 and was created as an homage to Contessa Maria Cristian Loredan Rizzardi's Venetian heritage.
<b>SURFACE AREA:</b>	Several hectares
<b>PRODUCTION:</b>	Around 24,000 bottles
<b>SOIL:</b>	Pebbly soil of glacial moraine origin with sandy-silty base, partially clayey, medium calcareous.
<b>TRAINING:</b>	Simple guyot
<b>VINE DENSITY:</b>	Between 4,000 and 5,000 vines per hectare
<b>ROOTSTOCK:</b>	420A
<b>VINE AGE:</b>	from 9 to 50 years
<b>YIELD:</b>	10 tonnes - 70 hl per hectare
<b>HARVEST:</b>	Hand and machine harvested, depending on site
<b>WINEMAKING:</b>	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.
<b>GRAPES:</b>	Corvina 53%, Merlot 38%, Ancellotta 9%
<b>MATURATION:</b>	In French oak barrels of 25 hl and in vats for 12 months
<b>ALCOHOL:</b>	13.59 % (13.5 % on bottle)
<b>TOTAL ACIDITY:</b>	5.12 g/l
<b>PH:</b>	3.52
<b>RESIDUAL SUGAR:</b>	0.6 g/l
<b>PRESS:</b>	<b>Just released – no press reviews yet</b>
<b>TASTING NOTES:</b>	Munus is a representation of what we can do with our Bardolino terroir. By combining the qualities of our Merlot along with the local Corvina we can produce a wine which has depth of fruit and a certain richness and smoothness without ever being heavy. The 9% Ancellotta gives further depth and colour and the oak ageing lends complexity.
<b>FOOD:</b>	Perfect for slow cooked pork and game birds (guinea fowl/pheasant) - also highly suitable for robust stews and casseroles
<b>BEST TO DRINK:</b>	2 to 6 years from the vintage

