



GUERRIERI RIZZARDI

Tacchetto

2018

Bardolino DOP Classico

VINEYARD:	Made from the Tacchetto vineyard area as the ground rises to the hill of Cavaion. This vineyard area with its own, particular sandy soil peppered with small stones and its breezy, airy location produces a particularly fragrant and intense Bardolino.
SURFACE AREA:	4 ha
PRODUCTION:	Around 30,000 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, highly calcareous
TRAINING:	Simple guyot and cordone speronato.
VINE DENSITY:	Between 2,000 and 5,000 vines per hectare
ROOTSTOCK:	3309C, 420A, KOBBER 5BB
VINE AGE:	from 5 to 42 years
YIELD:	12 tonnes - 85 hl per hectare
HARVEST:	Hand and machine harvested, depending on site
WINEMAKING:	Alcoholic fermentation of the destemmed grapes for 10-15 days at a temperature of 25°-30°C in temperature controlled stainless steel vats, followed by malolactic fermentation.
GRAPES:	Corvina 80%, Merlot 10% and Rondinella 10%
MATURATION:	Matured on the lees for more than 6 months in concrete and stainless tanks/vats.
ALCOHOL:	13.76 % (13.5% on bottle)
TOTAL ACIDITY:	4.67 g/l
PH:	3.53
RESIDUAL SUGAR:	1.0 g/l
PRESS:	<i>Released January 2020 – not yet reviewed</i>
TASTING NOTES:	In 2018 has benefitted from an extended period of maturation in new lined concrete tanks tasting this Tacchetto has more depth and seems more rounded and silky in texture than ever before. We are very happy with the results. (tasted Dec. 2019 DS)
FOOD:	Cajun cuisine, rabbit; steak tartar; salami, richer seafood/fish, and cold pork meat.
BEST TO DRINK:	2 to 6 years from the vintage

