



GUERRIERI RIZZARDI

Valpolicella

2018

Valpolicella DOP Classico

VINEYARD:	Made using grapes picked from parts of the Pojega (Cru) vineyard and the grapes from the Calcarole and Rovereti Crus. As these are Cru vineyards the quality of the fruit is high.
SURFACE AREA:	15 ha
PRODUCTION:	Around 42,000 bottles
SOIL:	Terrain of a clay-sandy texture, medium to high calcareous content, rich in magnesium and calcium.
TRAINING:	Double Veronese pergola, simple Guyot
VINE DENSITY:	Between 1.200 and 5,000 vines per hectare
ROOTSTOCK:	420A – 41b- Gravesac
VINE AGE:	from 12 to 42 years
YIELD:	13 tons - 90 hl
HARVEST:	Hand and machine harvested, depending on site
WINEMAKING:	Alcoholic fermentation of the destemmed grapes for around 10 days at a temperature of 25°-30°C in temperature controlled stainless steel vats, followed by malolactic fermentation.
GRAPES:	Corvinone & Corvina 80%, Merlot 10%, Rondinella & Croatina 10%
MATURATION:	Matured for 3 to 12 months in concrete and stainless tanks/vats.
ALCOHOL:	12.51 % (12.5% on bottle)
TOTAL ACIDITY:	5.67 g/l
PH:	3.47
RESIDUAL SUGAR:	0.6 g/l
PRESS:	Due Bicchieri • Gambero Rosso 2020 3 Vitae • Vitae Wine Guide (Italian Sommelier Association) 2020 Valpolicella Trophy, 89 points • Falstaff Magazin October 2019
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:	meat sauce pasta; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar
BEST TO DRINK:	2 to 6 years from the vintage

