



GUERRIERI RIZZARDI

CLOS ROARETI

2017

Rosso Veronese IG DOCG

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| VINEYARD: | This centuries old single walled vineyard (Clos) contains pebbly soil rich in clay and silt, ideally suited to fine Merlot. The vineyard has excellent south west exposure and the rows are planted on a north south axis. A precise viticulture program is prepared in order to keep the yield low and the grapes healthy. |
| SURFACE AREA: | 2 hectares |
| PRODUCTION: | 13,333 numbered bottles |
| SOIL: | Clay-sandy soil with a high content of limestone. Very rich in magnesium, iron and zinc. |
| TRAINING: | Simple guyot |
| VINE DENSITY: | 5,000 per hectare |
| ROOTSTOCK: | 41b & SO4 |
| VINE AGE: | 17 years |
| YIELD: | 8 tonnes – 56 hl per hectare |
| HARVEST: | Careful hand and machine harvest |
| WINEMAKING: | Alcoholic fermentation in steel vats of de-stemmed grapes, followed by malolactic fermentation in vats for 10 days at a temperature between 25°C and 30°C. |
| GRAPES: | 100% Merlot |
| MATURATION: | 12 months in oak barriques (225 litres), 25% of which are new, unused oak, bottled 24th October 2019. |
| ALCOHOL: | 15.55 % (15.5% on bottle) |
| TOTAL ACIDITY: | 5.48 g/l |
| PH: | 3.46 |
| RESIDUAL SUGAR: | 0.6 g/l |
| PRESS: | Due Bicchieri • Gambero Rosso 2021 |
| TASTING NOTES: | The Merlot grapes that were harvested at optimal ripeness resulting in a harmonious, ideally balanced Clos Roareti. In its youth still, the wine offers intense dark berried fruit supported by fine oak. A silkily textured, full bodied red that will develop favourably over the coming years |
| FOOD: | With this vintage wild boar, venison, prime roast beef, meaty stews |
| BEST TO DRINK: | Drink from 3 years after the vintage up to 8 years and more if well stored |

