



GUERRIERI RIZZARDI

CUVÉE XV

2019

Bardolino DOP Classico

VINEYARD/WINE:	Taken from 35 different estate vineyards planted in some of the best hill sides sites in the Classico DOC area, around the villages of Bardolino and Cavaion. The name represents the fact that this wine is a Cuvée or selection, not an 'entry-level' Bardolino. (XV = the 15 th century, when the Bardolino estate began under the Rambaldi family)
SURFACE AREA:	25 ha
PRODUCTION:	Around 36,000 bottles
SOIL:	Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium
TRAINING:	Simple guyot, pergola, casarsa and cordone speronato.
VINE DENSITY:	Between 1,500 and 5,000 vines per hectare
ROOTSTOCK:	420A, 3309C, so4
VINE AGE:	3 to 50 years
YIELD:	13 tonnes - 91 hl – 12,600 bottles per hectare
HARVEST:	Hand and machine harvested depending on site
WINEMAKING:	Alcoholic fermentation in steel vats of the destemmed grapes. Followed by malolactic fermentation in tanks for 5-7 days at 20-28°C in temperature controlled stainless steel vats
GRAPES:	Corvina 60%, Rondinella 20% and 20% made up of Merlot, Ancellotta and Sangiovese
MATURATION:	3-12 months in temperature controlled stainless steel and concrete vats
ALCOHOL:	13.5 %
TOTAL ACIDITY:	5.30 g/l
PH:	3.60
RESIDUAL SUGAR:	0.6 g/l
PRESS:	<ul style="list-style-type: none">• Great Value Selection – Gambero Rosso Berebene• Due Bicchieri – Gambero Rosso
TASTING NOTES:	Very similar to the 2018 in that this year again we have a style which is fuller, richer and more concentrated while maintaining classic Bardolino freshness & vibrancy. (tasted March 2020 DS)
FOOD:	White meat (poultry/rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum
BEST TO DRINK:	1 to 4 years from the vintage

