



GUERRIERI RIZZARDI

ROSA ROSAE

2020

Rosato Veronese IGT

VINEYARD:	Picked from selected, favourable sites on the Bardolino estate, namely the vineyards of Tacchetto in Cavaion and Dògoli in Bardolino. The grapes sought are those that will lead to a more structured, serious style of rosé.
SURFACE AREA:	Around 4 hectares in Bardolino and 1 hectare in Cavaion
PRODUCTION:	3,333 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
TRAINING:	Simple Guyot and casara
VINE DENSITY:	Between 1,905 and 5,000 vines per hectare
ROOTSTOCK:	K 5 BB - SO 4
VINE AGE:	from 5 to 50 years
YIELD:	10 tonnes - 70 hl per hectare
HARVEST:	Hand and machine harvested, depending on site
WINEMAKING:	Drawing of the vats after several hours of fermentation. Followed by vinification as a white for 10 -12 days at a temperature of 15°-16° C in temperature controlled stainless steel vats. Bottled on May 25 th .
GRAPES:	Corvina 65%, Merlot 25%, Marcobona 10%
MATURATION:	2-3 months in temperature controlled stainless steel & concrete vats
ALCOHOL:	13%
TOTAL ACIDITY:	5.57 g/l
PH:	3.49
RESIDUAL SUGAR:	2.9 g/l
PRESS:	<i>Released June. 2021 - no reviews yet</i>
TASTING NOTES:	With Rosa Rosae we make a rosé with depth and structure, a rosé that demands food and is itself savoury and sapid and can be drunk over several years.
FOOD:	Antipasti, fresh and saltwater fish, poultry dishes, Italian salads such as Caprese and Insalata di polpo.
BEST TO DRINK:	At 6 months to 3 years from the vintage

