



GUERRIERI RIZZARDI

3CRU

2016

Amarone della Valpolicella DOCG Classico

VINEYARD:	Amarone made from grapes selected by hand from our three Cru vineyards, in the commune of Negrar, including the grapes of our top Cru vineyard, Calcarole.
SURFACE AREA:	15 hectares
PRODUCTION:	16,666 numbered bottles
SOIL:	Clay-sandy soil with a medium limestone content.
TRAINING:	Double pergola and simple guyot
VINE DENSITY:	1,600 (pergola) - 5,000 (guyot) vines per hectare
ROOTSTOCK:	41b, 420A
VINE AGE:	From 30-36 years
PRODUCTION	After drying: 45hl/ha
HARVEST:	By hand with a strict selection of the more mature and loosely packed bunches of grapes
DRYING PROCESS:	Natural drying process with no temperature or humidity technology. Dried in small crates in the old drying rooms of Pojega, for a period of 3-5 months
WINEMAKING:	The grapes are destemmed and crushed before then follows alcoholic fermentation in stainless steel for around one month at 25°C – 30°C followed by malolactic fermentation in barriques.
GRAPES:	40% Corvina, 30% Corvinone, 20% Rondinella, and 10% Barbera
MATURATION:	12 months in 2.25 hl oak barrels + 24 months in 25 hl oak barrels. Bottled on 23 rd March 2021.
ALCOHOL:	16%
TOTAL ACIDITY:	5.74 g/l
PH:	3.56
RESIDUAL SUGAR:	5.7 g/l
PRESS:	<i>The vintage has just been released – awaiting first reviews</i>
TASTING NOTES:	Expectations were already high for the 2016 and the results merit the vintage, full of ripe, dark fruit and spice, this is a silky smooth 3CRU with plenty of weight and concentration but all the time maintaining balance and freshness. (Tasted: April 2021 DS)
FOOD:	Match to rich stews and casseroles, games dishes and also with grill/barbecue fare.
BEST TO DRINK:	2021 – 2027+

