



GUERRIERI RIZZARDI

CUVÉE XV

2020

Bardolino DOC 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 illustrates that this wine is a Cuvée or selection, not an 'entry-level' Bardolino and the XV = the 15 th century, when the Bardolino estate began under the Rambaldi family. |
| SURFACE AREA: | 25 ha |
| PRODUCTION: | Around 30,000 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: | 161.49 C, 3309C, 420 A, SO4 |
| VINE AGE: | 3 to 25 years |
| YIELD: | 13 tonnes - 91 hl – 12,600 bottles per hectare |
| HARVEST: | Hand and machine harvested depending on site |
| WINEMAKING: | Alcoholic fermentation of the destemmed grapes in temperature controlled stainless for 5-15 days at 20-28°C followed by malolactic fermentation in 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. First bottled 01.03.2021 |
| ALCOHOL: | 13.19 % (13% on bottle) |
| TOTAL ACIDITY: | 5.03 g/l |
| PH: | 3.62 |
| RESIDUAL SUGAR: | 0.6 g/l |
| PRESS: | Due Bicchieri • Gambero Rosso 2022 |
| TASTING NOTES: | Very classic with fragrant wild berry aromas, the palate is smooth in texture and with hallmark berried fruit, crisp, fresh and inviting, a juicy vintage of Cuvée XV. (tasted March 2021 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 |

