GUERRIERI RIZZARDI

KEYA

2020

Bardolino DOC Classico Chiaretto

VINEYARD:	Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.
SURFACE AREA:	Several hectares
PRODUCTION:	Around 45,000 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
TRANING:	Simple and double Pergola, simple Guyot
VINE DENSITY:	Between 1,720 and 5,000 vines per hectare
ROOTSTOCK:	161.49C, 3309C, 420A and SO4
VINE AGE:	from 3 to 51 years
YIELD:	13 tonnes - 91 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.
GRAPES:	60% Corvina, 40% Rondinella, Sangiovese & Corvinone
MATURATION:	A few months in temperature controlled stainless steel & concrete vats. First bottled on the 22nd of December 2020.
ALCOHOL:	13.24 % (13 % on bottle)
TOTAL ACIDITY:	5.26 g/l
PH:	3.54
RESIDUAL SUGAR:	2.8 g/l
PRESS:	**95 points • Winereviewonline2021** **92 points • Falstaff 2021** **90 points • Vinous 2021** **16.5/20 • Jancis Robinson 2021** **4 **** • Vini Buoni D'Italia 2022**
TASTING NOTES:	Very similar to last year's multi award winning vintage, light in colour and very vibrant, a fruit rich but refreshingly dry rosé, it is the ideal expression of Chiaretto from our vineyards. (DS Jan.2021)
FOOD:	Rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).
BEST TO DRINK:	Up to 3 years from the vintage