



GUERRIERI RIZZARDI

**Lugana**  
**2020**  
**Lugana DOC**

<b>VINEYARD:</b>	Several vineyards in Peschiera del Garda, San Benedetto di Lugana area
<b>PRODUCTION:</b>	Around 19,999 bottles
<b>SOIL:</b>	Layered clays of morainic origin and of sedimentary nature, mainly calcareous.
<b>TRAINING:</b>	Simple guyot and double and single pergola
<b>VINE DENSITY:</b>	4,500
<b>ROOTSTOCK:</b>	K 5BB – SO4
<b>VINE AGE:</b>	25 years
<b>YIELD:</b>	85 hl per hectare
<b>HARVEST:</b>	Machine harvest using the latest technologies
<b>GRAPES:</b>	100% Turbiana (Trebbiano di Lugana)
<b>WINEMAKING:</b>	Alcoholic fermentation after pressing of the destemmed grapes. Fermentation for 15-20 days at a temperature of 14°-18° C
<b>MATURATION:</b>	2-3 months on fine lees and yeast in stainless steel vats First bottled on the 9 <sup>th</sup> of March 2021
<b>ALCOHOL:</b>	12.14 % (12% on bottle)
<b>TOTAL ACIDITY:</b>	5.9 g/l
<b>PH:</b>	3.3
<b>RESIDUAL SUGAR:</b>	5.2 g/l
<b>PRESS:</b>	<b>3 Vitae • VITAE Wine Guide 2022</b>
<b>TASTING NOTES:</b>	Engaging, attractive aromatics of blossom and stone fruit leading to a palate that is silky smooth in texture and lively in flavour with ample fruit, fine sapidity and a long lasting finish. (tasted 19.03.2021 DS)
<b>FOOD:</b>	Excellent match for grilled fish, pasta and shellfish dishes, soft cheeses
<b>BEST TO DRINK:</b>	Best at 1 to 4 years from the vintage

