



GUERRIERI RIZZARDI

# Tacchetto

## 2020

### Bardolino DOC Classico

<b>VINEYARD:</b>	Mainly from the Tacchetto vineyard area as the ground rises to the hill of Cavaion. This vineyard area with its own, particular sandy soil peppered with small stones and its breezy, airy location produces a particularly fragrant and intense Bardolino.
<b>SURFACE AREA:</b>	4 ha
<b>PRODUCTION:</b>	Around 13,000 bottles
<b>SOIL:</b>	Pebbly soil of glacial moraine origin with sandy-silty base, highly calcareous
<b>TRAINING:</b>	Simple guyot
<b>VINE DENSITY:</b>	Between 2,500 and 5,000 vines per hectare
<b>ROOTSTOCK:</b>	Gravesac, 420A, 3309C, 161.49C
<b>VINE AGE:</b>	from 5 to 42 years
<b>HARVEST:</b>	Hand and machine harvested, depending on site
<b>GRAPES:</b>	Corvina 75%, Merlot 10%, Ancellotta 10% and Rondinella 5%
<b>WINEMAKING:</b>	Alcoholic fermentation of the destemmed grapes for 10-15 days at a temperature of 25°-30°C in temperature controlled stainless steel vats, followed by malolactic fermentation.
<b>MATURATION:</b>	Matured on the lees for more than 6 months in concrete and stainless tanks/vats.
<b>FIRST BOTTLED:</b>	March 15 <sup>th</sup> 2022
<b>ALCOHOL:</b>	13.5 % 13.61
<b>TOTAL ACIDITY:</b>	5.05 g/l
<b>PH:</b>	3.55
<b>RESIDUAL SUGAR:</b>	1.1 g/l
<b>PRESS:</b>	<i>No press yet, the wine has just been released</i>
<b>TASTING NOTES:</b>	Tacchetto now benefits from an extended period of maturation in modern, lined concrete tanks and on tasting, these days Tacchetto has more depth and is more rounded and silky in texture than ever before. (Tasted April 2022 DS)
<b>FOOD:</b>	Cajun cuisine, rabbit; steak tartar; salami, richer seafood/fish, and cold pork meat.
<b>BEST TO DRINK:</b>	2 to 6 years from the vintage

