GUERRIERI RIZZARDI

KEYA
2021
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 42,000 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 50 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:	46% Corvina, 36% Corvinone, 10% Sangiovese & 8% Merlot
MATURATION:	A few months in temperature controlled stainless steel & concrete vats. First bottled on the 8th February 2022.
ALCOHOL:	13 %
TOTAL ACIDITY:	5.57 g/l
PH:	3.33
RESIDUAL SUGAR:	2.9 g/l

PRESS:	**Just released - not yet reviewed**
TASTING NOTES:	Light in colour, floral and fruity and very vibrant on the palate, full of ripe red berried fruit and finishing refreshingly dry, it is the ideal expression of Chiaretto from our vineyards. (DS Feb.2022)
FOOD:	Rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).
BEST TO DRINK:	Up to 3 years from the vintage