



GUERRIERI RIZZARDI

3CRU

Amarone della Valpolicella DOCG Classico

2017

<b>VINEYARD:</b>	Amarone made from grapes selected by hand from our three CRU vineyards, in the commune of Negrar (Calcarole Pojega & Rovereti).
<b>SURFACE AREA:</b>	15 hectares
<b>PRODUCTION:</b>	36,666 bottles
<b>SOIL:</b>	Clay and sandy soil with limestone deposits.
<b>TRAINING:</b>	Double pergola and simple guyot
<b>VINE DENSITY:</b>	1,600 (pergola) - 5,000 (guyot) vines per hectare
<b>ROOTSTOCK:</b>	41b, 420A
<b>VINE AGE:</b>	From 30-36 years
<b>HARVEST:</b>	By hand with a strict selection of the more mature and loosely packed bunches of grapes
<b>GRAPES:</b>	Corvina 47%, Rondinella 21%, Corvinone 19%, Barbera 10%, Sangiovese 3%
<b>DRYING PROCESS:</b>	Natural drying process, no temperature or humidity technology. Dried in small crates in the old drying rooms of Pojega, for 3-5 months.
<b>WINEMAKING:</b>	Alcoholic fermentation in stainless steel of the destemmed grapes, around one month at 25°C – 30°C followed by malolactic fermentation in oak barrels.
<b>MATURATION:</b>	12 months in 2.25 hl oak barrels + 24 months in 25 hl oak barrels.
<b>FIRST BOTTLING:</b>	Bottled on 29 <sup>th</sup> November 2021.
<b>ALCOHOL:</b>	16% 16.4
<b>TOTAL ACIDITY:</b>	5.55 g/l
<b>PH:</b>	3.47
<b>RESIDUAL SUGAR:</b>	5.90 g/l
<b>PRESS:</b>	<b>93 points</b> • FALSTAFF (Feb. 2022) <b>91 points</b> • VINOUS (April. 2022) <b>90 Points. Silver Medal</b> • INTERNATIONAL WINE CHALLENGE May 2022 <b>Rosso Award</b> • MERANO WINE AWARDS August 2022
<b>TASTING NOTES:</b>	The 2017 benefits from wine de-classified from Villa Rizzardi in this vintage thus giving an extra layer. Aromatic & inviting on the nose with a silky, fruit rich palate and lingering finish. (Tasted: Dec. 21 2021 DS)
<b>FOOD:</b>	Match to rich stews and casseroles, games dishes and also with grill/barbecue fare.
<b>BEST TO DRINK:</b>	2021 – 2027+

