



GUERRIERI RIZZARDI

## CUVÉE XV

2021

### Bardolino DOC Classico

<b>VINEYARD/WINE:</b>	From over 30 estate vineyards planted on some of the best hillside vineyards in the Classico DOC, around the villages of Bardolino & Cavaion. Cuvée signifies that this is a specific selection, XV = 15 <sup>th</sup> century, when the Bardolino estate began by the family's ancestors.
<b>SURFACE AREA:</b>	25 ha
<b>PRODUCTION:</b>	Around 30,000 bottles
<b>SOIL:</b>	Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium
<b>TRAINING:</b>	Simple guyot, pergola, casarsa and cordone speronato.
<b>VINE DENSITY:</b>	Between 1,500 and 5,000 vines per hectare
<b>ROOTSTOCK:</b>	161.49 C, 3309C, 420 A, SO4
<b>VINE AGE:</b>	3 to 25 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 in temperature controlled stainless steel vats for 5-15 days at 20-28°C followed by malolactic fermentation in vats.
<b>MATURATION:</b>	3-12 months in temperature controlled stainless steel and concrete vats.
<b>FIRST BOTTLING:</b>	March 8 <sup>th</sup> 2022
<b>ALCOHOL:</b>	13.5% 13.92
<b>TOTAL ACIDITY:</b>	5.20 g/l
<b>PH:</b>	3.62
<b>RESIDUAL SUGAR:</b>	1.6 g/l
<b>PRESS:</b>	Un Bicchiere • Gambero Rosso 2023
<b>TASTING NOTES:</b>	Cuvée XV is a quality selection of our vats and we strive each year to make a Bardolino with personality and intensity, although in no way heavy the wine has more depth and fruit concentration than is typical of the DOC. (tasted March 2022 DS)
<b>FOOD:</b>	White meat (poultry/rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum
<b>BEST TO DRINK:</b>	1 to 4 years from the vintage

