



GUERRIERI RIZZARDI

## ROSA ROSAE

2021

Rosato Veronese IGT

<b>VINEYARDS:</b>	Picked from selected parts of the vineyards of Ca Nova & Sereane in Cavaion and Campazzi in Bardolino. The grapes sought are those that will lead to a more structured, serious style of rosé.
<b>SURFACE AREA:</b>	Around 4 hectares in Bardolino and 4 hectares in Cavaion
<b>PRODUCTION:</b>	3,333 bottles
<b>SOIL:</b>	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
<b>TRAINING:</b>	Simple Guyot and casara
<b>VINE DENSITY:</b>	Between 1,905 and 5,000 vines per hectare
<b>ROOTSTOCK:</b>	K 5 BB - SO 4
<b>VINE AGE:</b>	from 8 to 50 years
<b>YIELD:</b>	10 tonnes - 70 hl per hectare
<b>HARVEST:</b>	Hand and machine harvested, depending on site
<b>GRAPES:</b>	50% Corvina, 40% Merlot, 10% Marcobona
<b>WINEMAKING:</b>	Drawing of the vats after around 12 hours of fermentation. Followed by vinification as a white for 10 -12 days at 15°-16° C in temperature controlled stainless steel vats.
<b>MATURATION:</b>	6 months on fines lees in temperature controlled stainless steel vats
<b>FIRST BOTTLING:</b>	March 1 <sup>st</sup> 2022
<b>ALCOHOL:</b>	14% 14.3
<b>TOTAL ACIDITY:</b>	6.06 g/l
<b>PH:</b>	3.36
<b>RESIDUAL SUGAR:</b>	0.6 g/l
<b>PRESS:</b>	<i>Released May. 2022 - no reviews yet</i>
<b>TASTING NOTES:</b>	With Rosa Rosae we make a rosé with depth and structure, a rosé that suggest food and is itself savoury and sapid and can be drunk over several years.
<b>FOOD:</b>	Antipasti, fresh and saltwater fish, poultry dishes, Italian salads such as Caprese and Insalata di polpo.
<b>BEST TO DRINK:</b>	At 6 months to 3 years from the vintage

