



GUERRIERI RIZZARDI

BARDOLINO

2015

Bardolino Classico DOP

VINEYARD:

Taken from 38 different estate vineyards planted in some of the best hill sides sites in the Classico DOP area, around the villages of Bardolino and Cavaion. Vine age 5 to 45 years.

Soils: a pebbly, clay and calcareous soil of glacial moraine origin.

Surface area: several ha

Vine density per hectare: 1,500 (pergola) to 5,000 (guyot)

Training: Simple guyot, pergola, casarsa and cordone speronato.

WINEMAKING AND AGEING:

The alcoholic fermentation of the destemmed grapes is in stainless steel temperature controlled tanks. It follows the malolactic fermentation in tanks.

Grapes: Corvina 65%, Rondinella 15%, Merlot 10%, Molinara, Ancellotta & Sangiovese 10%

Maturation: up to 12 months in stainless steel tanks

Production: 43,000 bottles

ANALYSIS:

Alcohol:	13.00%
Total acidity:	5.2 g/l
PH:	3.42
Residual sugar:	1.8 g/l

PRESS:

- **Due Bicchieri** - GAMBERO ROSSO 'Vini d'Italia' 2017
- **3 Vitae** - VITAE Wine Guide (AIS) 2017
- **3 Grappoli** - BIBENDA 2017
- **88 points** - I VINI DI VERONELLI, Guida Oro 2017

TASTING NOTES:

Bardolino Classico showing the Corvina character of dark cherry fruit and a hint of pepper and here the merits of the 2015 vintage show through in the richer texture and greater depth of fruit in this year's wine. (DS)

Food: White meat (poultry and rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum

Drink: best from 2016 to 2018+

