



GUERRIERI RIZZARDI

CUVÉE XV

2022

Bardolino DOC Classico

VINEYARD/WINE:	From 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 th century, when the Bardolino estate began by the family's ancestors.
SURFACE AREA:	25 ha
PRODUCTION:	Around 30,000 bottles
SOIL:	Pebbly soil originating from glacial moraines with sandy-silty base, medium calcareous. High levels of magnesium
TRAINING:	Simple guyot, pergola, casarsa and cordone speronato.
VINE DENSITY:	Between 1,500 and 5,000 vines per hectare
ROOTSTOCK:	161.49 C, 3309C, 420 A, SO4
VINE AGE:	3 to 25 years
HARVEST:	Hand and machine harvested depending on site
GRAPES:	Corvina 75%, Merlot 10%, Ancellotta 10% and Rondinella 5%
WINEMAKING:	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.
MATURATION:	3-12 months in temperature controlled stainless steel and concrete vats
FIRST BOTTLING:	March 8 th 2022
ALCOHOL:	13.5% 13.45
TOTAL ACIDITY:	5.04 g/l
PH:	3.57
RESIDUAL SUGAR:	2.5 g/l
PRESS:	<i>New vintage just released – no press yet</i>
TASTING NOTES:	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 2023 DS)
FOOD:	White meat (poultry/rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum
BEST TO DRINK:	1 to 4 years from the vintage



CONTAINS SULPHITES