



GUERRIERI RIZZARDI

KEYA

2022

Chiaretto di Bardolino DOC Classico

<b>VINEYARD:</b>	Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.
<b>SURFACE AREA:</b>	Several hectares
<b>PRODUCTION:</b>	Around 40,000 bottles
<b>SOIL:</b>	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
<b>TRAINING:</b>	Simple and double Pergola, simple Guyot
<b>VINE DENSITY:</b>	Between 1,720 and 5,000 vines per hectare
<b>ROOTSTOCK:</b>	161.49C, 3309C, 420A and SO4
<b>VINE AGE:</b>	from 3 to 50 years
<b>HARVEST:</b>	Hand and machine harvested, depending on site
<b>GRAPES:</b>	Corvina 75%, Sangiovese 10%, Merlot 10%, Rondinella 5%
<b>WINEMAKING:</b>	The grapes are destemmed, crushed and then pressed, the wine is then vinified the same way as a white for 10 -12 days at a temperature of 15°-16° C in temperature controlled stainless steel vats.
<b>MATURATION:</b>	A few months in temperature controlled stainless steel & concrete vats.
<b>FIRST BOTTLED:</b>	January 25 <sup>th</sup> 2023
<b>ALCOHOL:</b>	13.5 % 13.68
<b>TOTAL ACIDITY:</b>	5.54 g/l
<b>PH:</b>	3.25
<b>RESIDUAL SUGAR:</b>	3.0 g/l
<b>PRESS:</b>	<b>91 points</b> • DECANTER May 2023 <b>91 points</b> • FALSTAFF May 2023
<b>TASTING NOTES:</b>	Light in colour, floral and fruity, very vibrant palate, full of ripe red-berried fruit and finishing refreshingly dry, it is the ideal expression of Chiaretto from our vineyards. (DS Feb.2023)
<b>FOOD:</b>	Rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).
<b>BEST TO DRINK:</b>	Up to 3 years from the vintage



CONTAINS SULPHITES