



GUERRIERI RIZZARDI

ROSA ROSAE

2022

Rosato Veronese IGT

VINEYARDS:	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.
SURFACE AREA:	Around 4 hectares in Bardolino and 4 hectares in Cavaion
PRODUCTION:	3,333 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
TRAINING:	Simple Guyot and casara
VINE DENSITY:	Between 1,905 and 5,000 vines per hectare
ROOTSTOCK:	K 5 BB - SO 4
VINE AGE:	from 8 to 50 years
YIELD:	10 tonnes - 70 hl per hectare
HARVEST:	Hand and machine harvested, depending on site
GRAPES:	Merlot 45%, Corvina 40%, Corvinone 10%, Rondinella 5%
WINEMAKING:	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.
MATURATION:	6 months on fines lees in temperature controlled stainless steel vats
FIRST BOTTLING:	February 8 th 2023
ALCOHOL:	14% 14.23
TOTAL ACIDITY:	5.62
PH:	3.25
RESIDUAL SUGAR:	1.4
PRESS:	91 points ❖ FALSTAFF, May 2023
TASTING NOTES:	Rosa Rosae is a rosé with depth and structure, a wine that makes the palate keen for food and is itself a very food friendly rosé. A rich but dry rosé, that is savoury and sapid in style and can be drunk over several years.
FOOD:	Antipasti, fresh and saltwater fish, poultry dishes, Italian salads such as Caprese and Insalata di polpo.
BEST TO DRINK:	At 6 months to 3+ years from the vintage



CONTAINS SULPHITES