GUERRIERI RIZZARDI

CUVÉE XX

2020

Soave DOC Classico

VINEYARD:	Cuvée XX is the main, estate Soave and benefits from the strengths of the family's cru vineyards in the heart of Soave Classico. The XX signifies the 20th century, when the Soave estate became part of Guerrieri Rizzardi.
SURFACE AREA:	15 ha
PRODUCTION:	Around 26,000 bottles
SOIL:	Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil.
TRANING:	Simple and double pergola, simple guyot
VINE DENSITY:	Between 2,500 and 4,800 vines per hectare
ROOTSTOCK:	41 b mainly
VINE AGE:	3 to 60 years
YIELD:	14 tonnes – 98 hl per hectare
HARVEST:	Hand and machine harvested over several weeks
WINEMAKING:	Alcoholic fermentation, after pressing of the destemmed grapes, for 10-12 days at a temperature of 15°-16°C in concrete vats
GRAPES:	Garganega 92%, Chardonnay 8%
MATURATION:	Several months in temperature controlled stainless steel vats and concrete vats. First bottling: 16.02.2021
ALCOHOL:	12.6 % (12.5% on bottle)
TOTAL ACIDITY:	5.46 g/l
PH:	3.36
RESIDUAL SUGAR:	2.8 g/l
PRESS:	**Due Bicchieri** • Gambero Rosso 2021
TASTING NOTES:	The style of our Soave has evolved in recent years and the 2020 is an intense and vibrant Soave, still very much classic in style but with extra concentration and vitality. (Tasted Feb. 2021 DS)
FOOD:	white meat (poultry and rabbit); goat's milk cheese; meaty fish; antipasti
BEST TO DRINK:	Best at 1 to 4 years from the vintage