GUERRIERI RIZZARDI

CUVÉE XX

2022

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 30,000 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:	Mainly 41 b
VINE AGE:	4 to 30 years
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 thermo-conditioned concrete vats
GRAPES:	Garganega 74%, Chardonnay 26%
MATURATION:	Over 3 months on lees and fine yeasts in thermo-conditioned concrete and stainless steel tanks.
FIRST BOTTLING:	14th February 2023
ALCOHOL:	12.5%
TOTAL ACIDITY:	5.08 g/l
PH:	3.29
RESIDUAL SUGAR:	3.9 g/l
PRESS:	***new vintage, just released - no press yet***
TASTING NOTES:	The style of our Soave has evolved in recent years, becoming a more intense and vibrant white, still classic in style but with extra concentration and vitality. (Tasted March 2023 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

CONTAINS SULPHITES