GUERRIERI RIZZARDI

CUVÉE XVII

2023

Valpolicella DOC Classico

VINEYARD:	The grapes for the Cuvée XVII are picked from the family's estate in the heart of Valpolicella Classico zone, including from vineyards comprising older pergola trained vines.
SURFACE AREA:	15 ha
PRODUCTION:	Around 40,000 bottles
SOIL:	Terrain of a clay-sandy texture, medium to high calcareous content, rich in magnesium and calcium.
TRANING:	Double Veronese pergola, simple Guyot
VINE DENSITY:	Between 1.200 and 5,000 vines per hectare
ROOTSTOCK:	420 A, 41 b, k5BB, 1103P
VINE AGE:	from 20 to 45 years
HARVEST:	Hand and machine harvested, depending on site
GRAPES:	Corvinone & Corvina 80%, Rondinella 10% and Merlot 10%
WINEMAKING:	Alcoholic fermentation of destemmed grapes for around 10 days at a temperature of 22°-30°C in temperature controlled stainless steel vats of 100 to 150 hl.
MATURATION:	Matured for 3 to 12 months in concrete and stainless tanks/vats.
FIRST BOTTLED:	March 7th 2024
ALCOHOL:	13.5%
TOTAL ACIDITY:	5.56 g/l
PH:	3.63
RESIDUAL SUGAR:	2.0 g/l
PRESS:	*New vintage - not released yet*
TASTING NOTES:	In many ways this tastes and feel more akin to a 'superiore'; even though there is no oak used, there is depth and structure with clearly defined, very pure, dark fruit. The 2022 reflects the warmth and fruit generosity of the vintage. (tasted March 2023 DS)
FOOD:	Pasta with a meat based sauce; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar
BEST TO DRINK:	2 to 6 years from the vintage