GUERRIERI RIZZARDI

Lugana
2023
Lugana DOC

VINEYARD:	Several vineyards in Peschiera del Garda, San Benedetto di Lugana area
PRODUCTION:	Around 27,000 bottles
SOIL:	Flat areas, mainly composed of clayey soils on various clay and limestone layers.
TRANING:	Simple guyot and double and single pergola
VINE DENSITY:	4,500
ROOTSTOCK:	K 5BB – SO4
VINE AGE:	25 years
HARVEST:	Machine harvest using the latest technologies
GRAPES:	Turbiana (Trebbiano di Lugana) 90%, Chardonnay 5% and Pinot Bianco 5%
WINEMAKING:	After the destemming and crushing the grapes are pressed and begin the alcoholic fermentation in a reduced environment (protected from oxygen). Fermentation is in temperature controlled stainless steel tanks for 10-12 days, carried out at a temperature of 15°-16° C.
MATURATION:	Up to 3 months on fine lees and yeast in stainless steel and thermo-conditioned concrete vats.
FIRST BOTTLING:	January 31st 2024
ALCOHOL:	13 % 13.06
TOTAL ACIDITY:	6.09 g/l
PH:	3.25
RESIDUAL SUGAR:	3.4 g/l
PRESS:	***new vintage just released - no reviews yet***
TASTING NOTES:	Engaging, attractive aromatics of blossom and stone fruit leading to a palate that is silky smooth, rich in texture with concentrated fruit, fine sapidity and a long lasting finish.
FOOD:	Excellent match for grilled fish, pasta and shellfish dishes, soft cheeses
BEST TO DRINK:	Best at 1 to 4 years from the vintage