GUERRIERI RIZZARDI

CUVÉE XVII

2019

Valpolicella DOC Classico

VINEYARD:	Made using grapes picked from parts of the Valpolicella estate's three CRU vineyards: Pojega, Calcarole and Rovereti.
SURFACE AREA:	15 ha
PRODUCTION:	Around 36,000 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:	420A – 41b- Gravesac
VINE AGE:	from 12 to 42 years
YIELD:	13 tonnes or 90 hl per hectare
HARVEST:	Hand and machine harvested, depending on site
GRAPES:	Corvinone & Corvina 80%, Merlot 10%, Rondinella & Croatina 10%
WINEMAKING:	Alcoholic fermentation of the destemmed grapes for around 10 days at a temperature of 25°-30°C in temperature controlled stainless steel vats, followed by malolactic fermentation.
MATURATION:	Matured for 3 to 12 months in concrete and stainless tanks/vats.
ALCOHOL:	12.55 % (12.5% on bottle)
TOTAL ACIDITY:	5.66 g/l
PH:	3.43
RESIDUAL SUGAR:	0.6 g/l
PRESS:	**89 points** ❖ FALSTAFF MAGAZINE *2020* **89 points** ❖ VERONELLI *2020*
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. Ready now this will develop nicely over the coming months.
FOOD:	Meat sauce pasta; 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