GUERRIERI RIZZARDI

CUVÉE XVII

2020

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 30,000 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 43 years
YIELD:	13 tonnes or 90 hl per hectare
HARVEST:	Hand and machine harvested, depending on site
GRAPES:	Corvinone and Corvina 70%, Rondinella 20% and 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 6 to 12 months in concrete and stainless tanks/vats. First bottled: 6th May 2021
ALCOHOL:	13%
TOTAL ACIDITY:	5.2 g/l
PH:	3.79
RESIDUAL SUGAR:	2.6 g/l
PRESS:	**90 points** ❖ DECANTER *March 2022* **90 points** ❖ JAMESSUCKLING.COM *December 2021*
TASTING NOTES:	Although juicy and vibrant there is depth and structure to Cuvée XVII, it is a Valpolicella with abundant, very pure, dark berried fruit and a long, savoury finish. Ready to drink from release but with the ability to develop nicely.
FOOD:	Meat sauce pasta; roast meat; veal with tuna sauce; spinaches soufflé; salami, steak tartar
BEST TO DRINK:	2 to 6 years from the vintage