GUERRIERI RIZZARDI

CUVÉE XVII

2021

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 70%, Rondinella 10%, Croatina 10% and 10% Merlot
WINEMAKING:	Alcoholic fermentation of destemmed grapes for around 10 days at a temperature of 22°-30°C in temperature controlled stainless steel vats.
MATURATION:	Matured for 3 to 12 months in concrete and stainless tanks/vats.
FIRST BOTTLED:	February 23rd 2022
ALCOHOL:	13%
TOTAL ACIDITY:	5.21 g/l
PH:	3.52
RESIDUAL SUGAR:	0.8 g/l
PRESS:	**91 Points - Silver Medal** ❖ INTERNATIONAL WINE CHALLENGE *2022* **90 Points** ❖ FALSTAFF *November 2022*
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. (tasted March 2022 DS)
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