GUERRIERI RIZZARDI

# CUVÉE XX

## 2023

## Soave DOC Classico

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| **VINEYARD:** | Cuvée XX is the main estate Soave and benefits from the strengths of the family's cru vineyards in the heart of Soave Classico. The XX signifies the 20th century, when the Soave estate became part of Guerrieri Rizzardi |
| **SURFACE AREA:** | 15 ha |
| **PRODUCTION:** | Around 53,000 bottles |
| **SOIL:** | Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil. |
| **TRANING:** | Simple and double pergola, simple guyot. |
| **VINE DENSITY:** | Between 2,500 and 4,800 vines per hectare |
| **ROOTSTOCK:** | Mainly 41 b |
| **VINE AGE:** | 4 to 30 years |
| **HARVEST:** | Hand and machine harvested over several weeks |
| **GRAPES:** | Garganega 80%, Chardonnay 20% |
| **WINEMAKING:** | Alcoholic fermentation, after pressing of the destemmed grapes, for 10-12 days at a temperature of 15°-16°C in thermo-conditioned concrete vats |
| **MATURATION:** | Over 3 months on lees and fine yeasts in thermo-conditioned concrete and stainless steel tanks. |
| **FIRST BOTTLING:** | 20th February 2024 |
| **ALCOHOL:** | 12.5% |
| **TOTAL ACIDITY:** | 5.75 g/l |
| **PH:** | 3.27 |
| **RESIDUAL SUGAR:** | 4.0 g/l |
| **PRESS:** | **88 points BEST BUY** ❖ WINE ENTHUSIAST *August 2024* |
| **TASTING NOTES:** | The style of our Soave has evolved in recent years, becoming a more intense and vibrant white, still classic in style but with extra concentration and vitality. |
| **FOOD:** | White meat (poultry and rabbit); goat's milk cheese; meaty fish; antipasti |
| **BEST TO DRINK:** | Best at 1 to 4 years from the vintage |