GUERRIERI RIZZARDI

CUVÉE XX

2024

Soave DOC Classico

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 40,000 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 70%, Chardonnay 30%
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:	February 11th 2025
ALCOHOL:	12%
TOTAL ACIDITY:	5.62 g/l
PH:	3.34
RESIDUAL SUGAR:	0.6 g/l
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