GUERRIERI RIZZARDI

KEYA

2024

Chiaretto di Bardolino DOC Classico

VINEYARD:	Made from selected plots throughout the Bardolino estate, planted in the villages of Cavaion and Bardolino, on the hills of the eastern side of Lake Garda.
SURFACE AREA:	Several hectares
PRODUCTION:	Around 40,000 bottles
SOIL:	Pebbly soil of glacial moraine origin with sandy-silty base, medium calcareous. High levels of magnesium.
TRANING:	Simple and double Pergola, simple Guyot
VINE DENSITY:	Between 3,400 and 5,000 vines per hectare
ROOTSTOCK:	161.49C, 3309C, 420A and SO4
VINE AGE:	from 3 to 50 years
HARVEST:	Hand and machine harvested, depending on site
GRAPES:	Corvina 83%, Corvinone 11% and Rondinella 6%
WINEMAKING:	The grapes are destemmed, crushed and then pressed; the wine is then vinified, the same way as a white wine, for 10 -12 days at a temperature of 15°-16° C in temperature controlled stainless steel vats.
MATURATION:	A few months in temperature controlled stainless steel & concrete vats.
FIRST BOTTLED:	February 13th 2025
ALCOHOL:	12 %
TOTAL ACIDITY:	5.20 g/l
PH:	3.37
RESIDUAL SUGAR:	3.3 g/l
TASTING NOTES:	Light in colour, floral and fruity, intense and vibrant, full of ripe red-berried fruit with a long lasting and refreshingly dry finish, it is the ideal expression of Chiaretto from our vineyards.
FOOD:	Rice salad, pasta salad; ham; fried fish; mashed aubergine (melitzanosalata).
BEST TO DRINK:	Up to 3 years from the vintage