GUERRIERI RIZZARDI

Lugana

2025

Lugana DOC

VINEYARD:	Several vineyards in Peschiera del Garda, San Benedetto di Lugana area
PRODUCTION:	Around 26,700 bottles
SOIL:	Flat areas, mainly composed of clayey soils on various clay and limestone layers.
TRANING:	Simple guyot and double and single pergola
VINE DENSITY:	4,500
ROOTSTOCK:	K 5BB – SO4
VINE AGE:	25 years
HARVEST:	Machine harvest using the latest technologies
GRAPES:	Trebbiano di Lugana 95%, Incrocio Manzoni 5%
WINEMAKING:	After the destemming and crushing, the grapes are pressed and begin the alcoholic fermentation in a reduced environment (protected from oxygen). Fermentation is in temperature controlled stainless steel tanks for 10-12 days, carried out at a temperature of 15°-16° C.
MATURATION:	Up to 3 months on fine lees and yeast in stainless steel and thermo-conditioned concrete vats.
FIRST BOTTLING:	February 13th 2026
ALCOHOL:	13%
TOTAL ACIDITY:	5.62 g/l
PH:	3.30
RESIDUAL SUGAR:	1.3 g/l
TASTING NOTES:	Engaging, attractive aromatics of blossom and stone fruit leading to a palate that is silky smooth, rich in texture with concentrated fruit, fine sapidity and a long lasting finish.
FOOD:	Excellent match for grilled fish, pasta and shellfish dishes, soft cheeses
BEST TO DRINK:	Best at 1 to 4 years from the vintage