GUERRIERI RIZZARDI

PEARLAGE

Chiaretto di Bardolino DOC
Spumante Extra Brut

VINEYARD:	The grapes are harvested from vineyards on the hills of Bardolino and Cavaion Veronese, in the Classico zone of the Bardolino appellation. An early harvest guarantees the characteristic freshness and liveliness typical of this sparkling wine.
SURFACE AREA:	Approximately 5 hectares
PRODUCTION:	Around 6.600 bottles
SOIL:	Pebbly soils of glacial-moraine origin, moderately calcareous, with high levels of magnesium
TRANING:	Simple guyot
VINE DENSITY:	Between 3,400 and 5,000 vines per hectare
ROOTSTOCK:	K 5 BB, SO4
VINE AGE:	from 3 to 50 years
GRAPES:	Corvina 90%, Corvinone 5%, Rondinella 5%
HARVEST:	Mechanical harvest
WINEMAKING:	Destemming and crushing of the grapes. Pressing in a small environment, followed by white vinification. Alcoholic fermentation at 15°-16°C in temperature-controlled stainless steel tanks. Second fermentation using the Charmat method.
FIRST BOTTLED:	August 7th 2025
ALCOHOL:	12.5%
TOTAL ACIDITY:	6.74 g/l
PH:	3.12
RESIDUAL SUGAR:	4.3 g/l
PRESSURE AT 20°C:	4.8 bar
TASTING NOTES:	Produced from the family vineyards on the hills overlooking Lake Garda, PEARLAGE is the new jewel in our sparkling wine collection. Made primarily from Veronese grapes, primarily Corvina, this extra brut spumante is typified by finesse, elegance and extra fine bubbles.
FOOD:	As an aperitif or with fresh shellfish/pasta dishes, excellent with Cantonese and Thai cuisine.
BEST TO DRINK:	From 3 months to 3 years from the vintage