AP WINE IMPORTS

GUERRIERI RIZZARDI

2009 Villa Rizzardi Amarone Classico

The Estate: This estate was established with the union of 2 ancient Veronese wine making families: Guerrieri, owners of a centuries-old estate with vineyards and cellars in Bardolino, and Rizzardi, who acquired their vineyards in Negrar back in 1678, building the historic cellar of Pojega shortly thereafter. Today, the estate has vineyards in the 4 Classico areas with a thriving production of Bardolino, Valpolicella, Soave, and Valdadige. All the grapes come from the estate and the wines are vinified and bottled on premise.

Location: Picked from the estate vineyards in Negrar with the majority coming from the single vineyard of Pojega. All grapes are thoroughly selected and hand harvested. The vines go as old as 32 years.

Surface Area: 10 hectares

Soil: Mostly reddish brown clay on limestone/chalk

Plant Density: 1,600 (pergola) to 5,000 (guyot) per hectare

Training: Simple guyot and pergola

Varietal Blend: 42% Corvinone, 30% Rondinella, 18% Corvina, 10% Barbera

Vinification: Made from 100% dried grapes that have been raisened in drying room for 3.5 months. Long, slow fermentation for 1 month (25°C-30°C), followed by malolactic fermentation in oak.

Aging: 12 months in 2.25 hl oak barrels and 24 months in 25 hl oak barrels

Production: Limited production of 13,300 numbered bottles

Alcohol: 16.19%

Acidity: 5.75 g/l

pH: 3.54

Residual Sugar: 3.9 g/l

Tasting Notes: Pronounced aromas of ripe, dark-berried fruit and the sweet spice of oak in the background. Full-bodied with supple tannins and a smooth texture. Long finish which holds onto that rich, dark fruit

2009 Reviews:
- Due Bicchieri Rossi, 2014 Edition of Gambero Rosso 'Vini d'Italia'
- 4 Grappoli - Bibenda (Italian Sommelier's Association) 2014
- 92 Points - The International Wine Review April 2014