

AP WINE IMPORTS

GUERRIERI RIZZARDI

Bardolino Classico Cuvée XV

The Estate: Historic wine-growing estate in the Veneto region established through the union of two ancient Veronese wine-making families. The estate maintains vineyards in the four Classico areas with a thriving production of Bardolino, Valpolicella, Soave, and Valdadige.

Location: Bardolino Classico DOC, Veneto, Italy.

Production Area: 25 hectares

Soil: Pebbly soil from glacial moraines with a sandy-silty base, medium calcareous, high in magnesium

Vines: Hand and machine harvested, depending on site.

Varietals: Corvina, Merlot, Ancellotta, Rondinella

Vinification: Alcoholic fermentation of the destemmed grapes in temperature controlled stainless steel vats for 5-15 days at 20-28°C, followed by malolactic fermentation in vats.

Aging: 3-12 months in temperature controlled stainless steel and concrete vats.

Tasting Notes: A quality selection of the vats, made with personality and intensity. In no way heavy, with more depth and fruit concentration than is typical of the DOC.

Food Pairing: White meat (poultry/rabbit); mozzarella; creamy cow milk cheese, like mascarpone; dim-sum.

Cellaring: Best at 1 to 4 years from the vintage

