



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Guerrieri Rizzardi, '3 Cru' Amarone Classico della Valpolicella DOCG

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<b>Price</b>	£33.49
<b>Code</b>	GUER001

Selected from three Cru vineyards (Calcarole, Pojega and Rovereti). At the heart of the Valpolicella Classico is the Corvina and Corvinone grapes which lend a distinct black pepper and dark cherry character to the wine which is medium bodied, structured but smooth and with a complex savoury finish.

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### Tasting Notes:

Aromatic with ripe dark berried fruit alongside sweet spice. A ripe rich style. The texture is rich and round with abundant, ripe dark berried fruit, supported by fine oak. Well structured and maintaining good freshness. Decant an hour before serving.

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Specification	
Vinification	Made from 100% dried grapes, that have been raisined in drying room for 3 1/2 months. Long slow fermentation of one month (25 - 30°C) followed by malolactic fermentation in oak. 12 months in 2.25 hl oak barrels and 24 months in 25hl oak barrels.
ABV	16%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Valpolicella
Area	Pojega
Type	Red Wine
Grape Mix	80% Corvina and Corvinone, 10% Rondinella, 10% Barbera.
Vintage	2018
Body	Rich, bold and robust
Producer	Guerrieri Rizzardi Azienda Agricola
Producer Overview	In 1649 Carlo Rizzardi from Toscolano Maderno arrived in Valpolicella and bought the property of Pojega with the nearby vineyards of Calcarole and the estate of Rovereti. He built the cellar of Pojega. In 1913 Carlo Rizzardi married Giuseppina Guerrieri of Bardolino and the labels of the Guerrieri and the Rizzardi Wines were joined and from then on sold under a unique name: Guerrieri Rizzardi (first label 1914). The most ancient traces of grapevine cultivation in Valpolicella date back to the 5th century B.C. The vineyards are positioned in Negrar in the "classico zone", a cluster of small valleys, where vines, olives, and cherries thrive. An excellent climate influenced by the mountains and nearby lake Garda.
Closure Type	Cork
Food Matches	Rib of beef, venison, pheasant. Mature Cimbri, Pecorino Vecchio, Cheddar