GUERRIERI RIZZARDI

CUVÉE XVII

2024

Valpolicella DOC Classico

VINEYARD:	The grapes for the Cuvée XVII are picked from the family's estate in the heart of Valpolicella Classico zone, including from vineyards comprising older pergola trained vines.
SURFACE AREA:	15 ha
PRODUCTION:	Around 40,000 bottles
SOIL:	Terrain of a clay-sandy texture, medium to high calcareous content, rich in magnesium and calcium.
TRANING:	Double Veronese pergola, simple Guyot
VINE DENSITY:	Between 1.200 and 5,000 vines per hectare
ROOTSTOCK:	420 A, 41 b, k5BB, 1103P
VINE AGE:	from 20 to 45 years
HARVEST:	Hand and machine harvested, depending on site
GRAPES:	Corvinone & Corvina 55%, Rondinella 30%, Merlot 10%, Croatina 5%
WINEMAKING:	Alcoholic fermentation of destemmed grapes for around 10 days at a temperature of 22°-30°C in temperature controlled stainless steel vats of 100 to 150 hl.
MATURATION:	Matured for 3 to 12 months in concrete and stainless tanks/vats.
FIRST BOTTLED:	April 2nd 2025
ALCOHOL:	12.5 %
TOTAL ACIDITY:	5.25 g/l
PH:	3.57
RESIDUAL SUGAR:	3.1 g/l
TASTING NOTES:	In many ways this tastes and feel more akin to a 'superiore'; even though there is no oak used, there is depth and structure with clearly defined, very pure, dark fruit. This a Valpolicella that can be drunk young but also delivers pleasure over several years.
FOOD:	Pasta with a meat based sauce; roast meat; veal with tuna sauce; spinaches soufflé; salami and cold pork meat; steak tartar
BEST TO DRINK:	1 to 6 years from the vintage

