GUERRIERI RIZZARDI

POJEGA

2024

Valpolicella Ripasso DOC Classico Superiore

VINEYARDS:	Pojega is produced from a selection of grapes handpicked from the family's estate in the heart of the Valpolicella Classico zone. The Rizzardi family's Valpolicella estate was established in 1649.
PRODUCTION:	About 50.000 bottles
SOIL:	Clay-sandy soil with a medium limestone content.
TRANING:	Double Veronese pergola and simple guyot
VINE DENSITY:	1,600 - 5,000 vines per hectare
ROOTSTOCK:	420 A, 41B, Gravesac
VINE AGE:	Up to 50 years
HARVEST:	By hand with a strict selection of the more mature grapes
WINEMAKING:	Destemmed and crushed grapes undergo alcoholic fermentation for 10 days at 25°c - 28°C in stainless steel temperature controlled tanks (100, 150 and 300 hl), followed by malolactic fermentation. In the early part of the next year the wine is re-fermented (Ripasso method) on the Amarone pomace.
GRAPES:	48% Corvina, 37% Corvinone, 10% Merlot, 5% Rondinella
MATURATION:	In tonneaux (500 l) and large oak barrels (2,500 & 5,000 litre), using French & European oak for approximately 12 months.
FIRST BOTTLED:	April 21st 2026
ALCOHOL:	14.5%
TOTAL ACIDITY:	5.55 g/l
PH:	3.52
RESIDUAL SUGAR:	2 g/l
TASTING NOTES:	Pojega has a freshness and drinkability that combines with extra depth and complexity given by the Ripasso process. Aromatic and full of ripe dark fruit, it has concentration and intensity. A multi-layered red that will develop very well over several years.
FOOD:	Works well with meaty stews and casseroles and games dishes also with prime cuts of beef
BEST TO DRINK:	2 – 6 years from the vintage

