



GUERRIERI RIZZARDI

**Azienda Agricola
dei Conti
GUERRIERI RIZZARDI**

POJEGA Valpolicella Classico Superiore DOC 2004

In 1796 Conte Antonio Rizzardi created the famous garden and green theatre of Pojega, set in the midst of the vineyards which surrounded his villa in Negrar di Valpolicella. Now, just as then, the wine coming from the cultivation at Villa Rizzardi of Pojega is considered a special reserve of the house. The grapes come from a vines selection of more than 25 years old. The wine process involves a secondary fermentation technique called "ripasso". This traditional method consist in re-fermenting the wine in the already pressed skins of Amarone. The final product is generous in perfumes that, in the best years, is reminiscent of an intense note of truffles bouquet. Ideal tasting temperature: from 16 to 18°C. Limited and numbered production.

Vineyard	In Pojega, in the municipal area of Negrar, Valpolicella
Area	3 ha.
Production	33.000 bottles
Alcohol content	13 % by volume

VITICULTURE

Geology	Reddish pebbly soil with clay and silt
Varieties of vines	Corvina and corvinone 85%, Merlot 10%, Rondinella and Molinara 5%
Cultivation method	Double Veronese pergola, simple guyot
Root stock	420 A
Vine density per hectare	1.200 to 5.000
Age of vines	25 to 30 years
Production per hectare	100 quintals (70 hl.)
Harvest	By hand

WINE MAKING PROCESS

Process	Fermentation in steel vats and maceration after fermentation
Length of fermentation period	About 10 days
Fermentation temperature	25°C to 28°C
Temperature control	With running cold water
Fermenting vats	From 100 to 150hl stainless steel vats
Ageing	In Slavonia and France oak barrels for about 12 months minimum
First bottling	April 2006

PRESENTATION

Bottle	0.75 litre green Bordolese
Label and back label	Classic and numbered per vintage
Packaging	6 bottles box

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