



GUERRIERI RIZZARDI

Winemaking Philosophy

At Guerrieri Rizzardi, we produce estate bottled fine wines from our historical estates. The relationship between our land, heritage and tradition has, for many years, moulded our philosophy, yet we never lose sight of innovation in our quest to produce a better bottle of wine.

- Guerrieri Rizzardi is an entirely family owned business, where the wines are estate grown and estate bottled.
- Guerrieri Rizzardi is the only Veronese wine estate to own vineyards and cellars in the four different DOC Classico Areas of Verona.
- In 1450, Guerrieri Rizzardi's Bardolino vineyards were acquired, 1670 for the Valpolicella vineyards and 1970 for the Soave vineyards. They are all in the best DOC Classico sites, renowned for their location and their soil.
- Guerrieri Rizzardi are champions of the region's historical grape varieties, including red grapes Corvina and Corvinone and white grapes Garganega and Marco Bona. We also plant other Italian and International grape varieties including red Barbera, Sangiovese and Merlot as well as white Tocai Friulano, Cortese and Chardonnay due to their adaptation to our soil.
- Guerrieri Rizzardi believes in producing wines as an expression of the soil and of the grape variety, thus enhancing the unique personality and character of each wine. Ultimately, our goal is produce wines of quality that are modern and fruit forward, yet connected to their heritage.
- A small yield is the cornerstone of our vineyard philosophy and we have taken measures over the last few years to reduce our production per hectare, reaching a quantity level much lower than allowed by the DOC law, especially for our single vineyard, reserve cuvee and prestige wines.
- In the cellar we combine traditional methodology with modern winemaking techniques. For the red wines, we extract from our mature grapes, elements from the skins in order to best represent the location of grape and soil. For the white wines, the removal of any oxidation of the grape juice prior to fermentation gives the wines more aromas and texture, while maintaining an elegance and balance.
- For white, rose and fruit forward red wines, we age on lees in stainless steel vats. Our prestige reds are aged in different sizes of oak barrels – 225 litres (Bordeaux barrique), 500 (tonneaux) and 2500 litres with the type of oak and toast level being the most important criteria to give the wines more complexity and finesse.
- At Guerrieri Rizzardi we are constantly striving to produce a better bottle of wine from our estates and we will investigate and research all new methods and technological advancements to achieve that goal.
- At Guerrieri Rizzardi we respect the balance of nature. We use natural compost to fertilize the vines. Guerrieri Rizzardi keeps the immediate environment in the tradition of natural plant diversity – in today's language, biodiversity.

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