



GUERRIERI RIZZARDI

## CALCAROLE

2006

Amarone Classico della Valpolicella DOC

### VINEYARD:

The vines in this single vineyard (most are over 20 years) grow on a stony clay and limestone soil over a 50 cm substrate of calcareous rock. Calcarole is a steep, terraced hillside vineyard with perfect south/south-west exposure. Everything is hand picked with a meticulous selection in the vineyard where the bunches are placed directly in the drying boxes. Great care is taken through the year to ensure the grapes are ultra healthy and at ideal ripeness for the drying process.

**Surface area:** 5 ha

**Vine density per hectare:** 4,000

**Training:** Simple guyot

### WINEMAKING & AGEING:

Made from 100% dried grapes, that have been raisened in drying room for 3 ½ months. Long slow fermentation of one month (20°C to 25°C) with malolactic fermentation in oak.

**Maturation:** 12 months in 5 hl oak and 24 months in 25 hl oak barrels

**Production:** 10,000 bottles

### ANALYSIS:

**Grapes:** Corvina 70%, Rondinella 20%, Barbera 10%

**Alcohol:** 16 %

**Total acidity:** 5.80 g/l

**PH:** 3.88

**Residual sugar:** 10 g/l

### PRESS:

- **Three Glasses** in the 2011 Edition of Gambero Rosso 'Vini d'Italia'
- **4 Grappoli** - Duemilavini (Italian Sommelier's Association) 2011
- **92/100** - I vini di Veronelli, guida oro 2012

### TASTING NOTES:

At a nearly a decade from it's beginning Calcarole 2006 still shows good, ripe blackberry and dark cherry fruit, it has become more savoury and developed and this complexity continues on the palate with subtle sweet spice and raisin. A Long finish with plenty of intense black-berried fruit..

**Food:** Match with best fillet of beef or roast/stewed venison game.

**Drink:** If cellared correctly drink to 2020

