



GUERRIERI RIZZARDI

## CALCAROLE

2009

### Amarone Classico della Valpolicella DOC

#### VINEYARD:

The vines in this single vineyard (most are over 25 years) grow on a steep, rocky, 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 the ideal ripeness for the drying process.

**Surface area:** 5 ha

**Soil:** Clay and limestone soil over a 50 cm substrate of calcareous rock

**Vine density per hectare:** 4,000, yielding 40 hl after drying process

#### WINEMAKING AND AGEING:

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

**Grapes:** Corvina 60%, Corvinone 17% Rondinella 3%, Barbera 10%, Sangiovese 10%

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

**Production:** limited production of 10,000 numbered bottles

#### ANALYSIS:

**Alcohol:** 16.72 % (16.5% on label)

**Total acidity:** 5.91 g/l

**PH:** 3.53

**Residual sugar:** 5.8 g/l

#### PRESS/AWARDS:

- **BEST RED WINE OF ITALY - THE WINE GUIDE: VINI D'ITALIA 2014 GAMBERO ROSSO**
  - **5 Grappoli - Bibenda**
  - **3 SUPER STARS - I Vini di Veronelli**
  - **96 Points - International Wine Review**

#### TASTING NOTES ( DS):

An excellent vintage which has seen an extra aromatic expression in the fruit from the terraces of Calcarole. The 2009 gives rich fruit on the nose, fragrant and slightly floral which in turn leads to a full bodied palate kept fresh by good acidity and dense in dark fruit and supporting oak. The 2009 is still young and will continue to develop and mature for a considerable time

**Food:** An Amarone that can be treated like the great fine wines of the world at the dinner table: Match with best fillet of beef or roast game.

**Drink:** from 2014 to 2019+



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