



GUERRIERI RIZZARDI

CALCAROLE Centenary Edition

2006

Amarone Classico della Valpolicella DOC

VINEYARD:

The vines in this single vineyard 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. Grapes are hand picked with a meticulous selection in the vineyard where the bunches are placed directly in the drying boxes. Great care is taken 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: 3,333 bottles

ANALYSIS:

Grapes: Corvina 85%, Barbera 10%, Rondinella 5%,

Alcohol: 16.5 %

Total acidity: 5.64 g/l

PH: 3.88

Residual sugar: 5.6 g/l

PRESS:

- **5 Grappoli** - Bibenda 2016
- **Golden Crown** - Vini Buoni d'Italia 2016
- **"Outstanding" 93 points** - Monica Lerner for Robert Parker
- **93 Points** - Tasted 100% Blind (Monego & Larsson)
- **17.5/20** - Le Guide de L'Espresso 2016

TASTING NOTES:

2006 marked an exceptional vintage for Cru vineyard, Calcarole, this wine is from the best barrel of the vintage. A barrel (3,333 bottles) set aside to allow an extra year of in oak, allowing the further maturation benefits of extended barrel ageing. Released in 2014 to mark the anniversary of the joining of the Guerrieri and Rizzardi families and estates in 1914.

Food: Match with best fillet of beef, pigeon, pheasant, mature hard cheeses

Drink: Drink 2014 up to 10 years, more if stored properly.



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