



GUERRIERI RIZZARDI

CALCAROLE

2004

Amarone Classico della Valpolicella DOC

BACKGROUND:

Calcarole is a 5hectare terraced, hillside vineyard that is now a recognised Valpolicella “Cru”. A unique vineyard that was singled out by the Rizzardi family and the decision was made as early as 1981 to bottle this vineyard separately. This makes Calcarole one of the original single vineyard Amarone

VINEYARD:

The vines in this single vineyard grow on a steep, terraced hillside vineyard that forms most of the designated Calcarole “Cru” and aspect is an advantageous south/south-west. 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: a stony clay and limestone soil over a 50 cm substrata of calcareous rock

Vine density per hectare: 4,000

Training: Simple guyot

WINEMAKING AND 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.

Blend: Corvina 85%, Barbera 12%, Molinara & rondinella 3%

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

Production: 10,000 bottles

ANALYSIS:

Alcohol: 16.53%

Total acidity: 5.85 g/l

PH: 3.66

Residual sugar: 9.4 g/l

PRESS:

- **Due Bicchieri Rossi** - Gambero Rosso ‘Vini d’Italia’ 2009
- **4 Grappoli** - Duemilavini (Italian Sommelier’s Association) 2009
- **90/100** - I vini di Veronelli, guida oro 2010

TASTING:

In keeping with the vintage this is seriously structured Calcarole, with layers of dark fruit supported by sweet spice. Even though this is a big vintage Calcarole remains fresh and vibrant with its element working in harmony.

Food: Red meat, roast game, braised beef, lamb shoulder

Cheese: aged grana padano or monte veronese or pienza’s pecorino.

Drink: from 2011 to 2018+

