



GUERRIERI RIZZARDI

CALCAROLE

2005

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 and widely recognise as a unique and individual wine.

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: 65% Corvina, 20% Rondinella, 15% Barbera

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

Production: 10,000 bottles

ANALYSIS:

Alcohol: 16.75 %

Total acidity: 6.48 g/l

PH: 3.52

Residual sugar: 10.9 g/l

PRESS:

- **Due Bicchieri Rossi** - Gambero Rosso ‘Vini d’Italia’ 2010
- **90/100** - I vini di Veronelli, guida oro 2011

TASTING:

The 2005 is ten years later a vibrant Amarone, lots of primary fruit still present mixed with the aromatic, complex characters of raisin and preserved fruit. Showing a scented savouriness the 2005 has many years ahead of it protected by its silky but significant structure. The freshness of the cool vintage still shows through in the purity of the fruit.

Food: Red meat, roast venison, curry based dishes. Beef stroganoff. Braised beef. Cheese: aged grana padano or monte veronese or pienza’s pecorino.

Drink: from to 2018+

