



GUERRIERI RIZZARDI

CALCAROLE

2008

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: a stony clay and limestone soil over a 50 cm substrate 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) followed by malolactic fermentation in oak.

Grapes: Corvina 70%, Rondinella 10%, Barbera 10%, Sangiovese 10%

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

Production: limited production of 10,000 numbered bottles

ANALYSIS:

Alcohol: 16.98 %

Total acidity: 5.76 g/l

PH: 3.87

Residual sugar: 10.9 g/l

PRESS:

- **92+ Points** - Robert Parker's Wine Advocate (Monica Lerner)
- **Gold Medal Winner** - Merano Wine Festival 2013
- **94 Points** - The International Wine Review April 2014
- **Due Bicchieri Rosso** - Gambero Rosso 2013

TASTING NOTES (DS):

The 2008 shows lifted, aromatic fresh blackberry and dark cherry on the nose, oak, sweet spice. Concentrated with a sweet, ripe, blackberry fruit profile. Long and multi-layered finish

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 2014 to 2020+

