



GUERRIERI RIZZARDI

## CALCAROLE

2003

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. All 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 through the year 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:** 10,000 bottles

### ANALYSIS:

**Grapes:** Corvina 70%, Rondinella 19%, Barbera 11%

**Alcohol:** 17.2 %

**Total acidity:** 5.30 g/l

**PH:** 3.70

**Residual sugar:** 8.7 g/l

### PRESS:

- **Three Glasses** - Gambero Rosso 'Vini d'Italia' 2008

### TASTING NOTES:

Tasted in 2015 this Amarone still has rich, sweet dark fruit set in a big richly textured body. The tannin is fine grained and velvety. There is plenty of complexity as sweet spice and oak mix with preserved fruit. An Amarone entering maturity and offering plenty of depth and flavour.

**Food:** Match with best fillet of beef or roast/stewed venison game.

**Drink:** If cellared correctly - 15 years from the vintage

