



GUERRIERI RIZZARDI

CALCAROLE

2011

Amarone Classico della Valpolicella DOCG

VINEYARD:

The vines in this single vineyard (many 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 60%, Corvinone 17% Barbera 10%, Sangiovese 10%
Rondinella 3%,

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

Production: 10,000 numbered bottles

ANALYSIS:

Alcohol: 16 %
Total acidity: 5.54 g/l
PH: 3.64
Residual sugar: 9.5 g/l

PRESS:

- **Tre Bicchieri:** **Gambero Rosso** 'Vini d'Italia' 2017
- **94+ points :** **Vinous** June 2017
- **93 points (3rd of 166) :** **Decanter Magazine** May 2017
- **Platinum Award:** **Merano Wine Awards** 2016 (95+ points)
- **5 Grappoli :** **Bibenda** 2017
- **Super Tre Stelle:** **I vini di Veronelli**, guida oro 2017
- **4 Vitae:** **Vitae - Italian Sommelier's Association** 2017

TASTING NOTES (DS):

The 2011 vintage has produced a Calcarole with very fine, pure, dark berried fruit balanced by freshness and vitality. It is already an approachable wine, showing good drinkability but certainly has the potential to age well.

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 2017 to 2023+

