



GUERRIERI RIZZARDI

## CALCAROLE

2013

Amarone Classico della Valpolicella DOCG

<b>VINEYARD:</b>	Single vineyard Calcarole where the vines grow on a steep, rocky, terraced hillside with ideal south/south-west exposure.
<b>SURFACE AREA:</b>	5 hectares
<b>PRODUCTION:</b>	6,666 numbered bottles
<b>SOIL:</b>	Clay-sandy soil, with a high limestone content, over a 50 cm substrate of calcareous rock
<b>TRAINING:</b>	Simple guyot
<b>VINE DENSITY:</b>	4,000 per hectare
<b>ROOTSTOCK:</b>	41b & SO4
<b>VINE AGE:</b>	From 4 to 24 years
<b>YIELD:</b>	Around 40 hl/ha after the drying process
<b>HARVEST:</b>	By hand with selection in the vineyards of the more mature and loose grapes.
<b>WINEMAKING:</b>	Made from 100% dried grapes, that have been raisined in the drying rooms for 3 ½ months. Long slow fermentation of one month (20°C to 25°C) followed by malolactic fermentation in oak.
<b>GRAPES:</b>	Corvina 63%, Corvinone 20%, Barbera 10%, Sangiovese 7%
<b>MATURATION:</b>	12 months in 5 hl oak barrels + 24 months in 25 hl oak barrels. Bottled on 25 <sup>th</sup> May 2017 then bottle aged 12+ months.
<b>ALCOHOL:</b>	15.83% (16% on bottle)
<b>TOTAL ACIDITY:</b>	5.58 g/l
<b>PH:</b>	3.65
<b>RESIDUAL SUGAR:</b>	7.4 g/l
<b>PRESS:</b>	<b>94 points</b> • VINOUS Feb.2021 <b>3 Bicchieri</b> • Gambero Rosso 2018 <b>5 Grappoli</b> • Bibenda 2018 <b>17.5/20</b> • Vinum 2019 <b>Gold Medal</b> • Merano Wine Hunter Award 2019
<b>TASTING NOTES:</b>	Often described as elegant in style (and 2013 is an ideal example) Calcarole is an Amarone that balances power and concentration with freshness and purity of intense, dark berried fruit.
<b>FOOD:</b>	Roast venison, curry based dishes, richer vegetarian dishes, beef stroganoff. Aged grana padano or monte veronese or Pienza pecorino.
<b>BEST TO DRINK:</b>	2019 – 2025+

