



GUERRIERI RIZZARDI

CALCAROLE

2015

Amarone della Valpolicella DOCG Classico **Riserva**

VINEYARD:	Single vineyard Calcarole where the vines grow on a steep, rocky, terraced hillside with ideal south/south-west exposure.
SURFACE AREA:	5 hectares
PRODUCTION:	6,633-13,333 bottles
SOIL:	Clay-sandy soil, with a high limestone content in 50 cm over a limestone bedrock
TRAINING:	Simple guyot
VINE DENSITY:	4,000 per hectare
ROOTSTOCK:	41b & SO4
VINE AGE:	From 6 to 24 years
HARVEST:	By hand with selection in the vineyard of the more mature and loose grapes.
GRAPES:	Corvina 79%, Barbera 10%, Rondinella 5%, Sangiovese 5%, Corvinone 1%,
WINEMAKING:	Made from 100% dried grapes, raisined in the drying rooms for 3 months. Long fermentation of 1 month (10°C to 26°C) in stainless steel vats followed by malolactic fermentation in oak barrels.
MATURATION:	12 months in barriques (225l) oak barrels then 24 months in 2500 litre oak barrels.
FIRST BOTTLED:	November 14th 2019 then bottle aged 12+ months.
ALCOHOL:	17%
TOTAL ACIDITY:	5.86 g/l
PH:	3.42
RESIDUAL SUGAR:	4.4 g/l
PRESS:	94 points • VINOUS 2022 5 Grappoli • BIBENDA 2022 4 **** • VINI BUONI D'ITALIA 2021 93 points • FALSTAFF MAGAZINE 2022 93 points • JAMES SUCKLING 2021 Due Bicchieri Rossi • GAMBERO ROSSO 2021 GOLD - Oro Award • MERANO WINE 2021 3 *** • I VINI DI VERONELLI 2021
TASTING NOTES:	Calcarole is an Amarone that balances power and concentration with freshness and purity of intense, dark berried fruit. The 2016 is already inviting and drinking nicely but with great layers and depth this will develop for years, a top vintage for Calcarole. (tasted 01/03/2022 DS)
FOOD:	Roast venison richer vegetarian dishes, beef stroganoff. Mature hard cheeses.
BEST TO DRINK:	2022 – 2028+

