



GUERRIERI RIZZARDI

3 Cru Amarone

2012

Amarone Classico della Valpolicella DOCG

BACKGROUND:

Selected grapes from our three Cru vineyards (Calcarole, Pojega, Rovereti) make up the wine. Barrels normally destined for Calcarole and Villa Rizzardi - both not bottled in 2012 - make up the majority of the blend.

VINEYARD:

Grapes come from the 5 hectare, steep, rocky, terraced hillside vineyard of Calcarole as well as the gently sloping clay vineyards of Rovereti and Pojega in the heart of Negrar, the most celebrated of the communes in Valpolicella. Vine age is up to 36 years old.

Surface area: 20 ha

Soil: Clay over limestone

Vine density per hectare: 1,600 (pergola) to 5,000 (guyot)

Training: Simple guyot and pergola

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 (25°C - 30°C) followed by malolactic fermentation in oak.

Blend: 80% Corvina & Corvinone, 10% Rondinella and 10% Barbera

Maturation: 12 months in 2,25 to 5 hl oak barrels and 24 months in 25 hl oak barrels

Production: limited production of 50,000 bottles

PRESS:

- **Best Amarone PLATINUM 95** - Decanter Wine Awards 2017

ANALYSIS:

Alcohol: 16.0 %

Total acidity: 5.75 g/l

PH: 3.54

Residual sugar: 6.3 g/l

TASTING:

Aromatic with ripe dark berried fruit alongside sweet spice, a ripe, rich style. The texture to is rich and smooth with abundant, ripe, dark berried fruit supported by oak. Preferably decant an hour before serving. (DS)

Food: Rib of beef, venison, pheasant. Mature Cimbri, Pecorino Vecchio, cheddar

Drink: from 2016 to 2020+

