



GUERRIERI RIZZARDI

## CALCAROLE

2017

Amarone della Valpolicella DOCG Classico **Riserva**

<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 bottles
<b>SOIL:</b>	A layer of approximately 50 cm of soil rich in limestone with a clayey-sandy texture. This lies above a limestone bedrock.
<b>TRAINING:</b>	Simple guyot
<b>VINE DENSITY:</b>	4,000 per hectare
<b>ROOTSTOCK:</b>	41b & SO4
<b>VINE AGE:</b>	From 7 to 25 years
<b>HARVEST:</b>	Hand selection in the vineyard of the more mature and loose bunches.
<b>GRAPES:</b>	Corvina 70%, Rondinella 10%, Barbera 10%, Sangiovese 7%, Corvinone 3%,
<b>WINEMAKING:</b>	Made from 100% dried grapes, raisined in the drying rooms for 3 months. The grapes were crushed on the 4 <sup>th</sup> and 5 <sup>th</sup> of December 2017 then follows a long fermentation of one month in stainless steel vats (20°C to 25°C) followed by malolactic fermentation in oak.
<b>MATURATION:</b>	12 months in barriques (225l) oak barrels then 24 months in 2500 litre oak barrels.
<b>FIRST BOTTLED:</b>	August 3 <sup>rd</sup> 2022
<b>ALCOHOL:</b>	16.5% 16.44
<b>TOTAL ACIDITY:</b>	5.72 g/l
<b>PH:</b>	3.44
<b>RESIDUAL SUGAR:</b>	4.6 g/l
<b>PRESS:</b>	<b>93 points</b> ❖ FALSTAFF <i>December 2023</i> <b>91 points</b> ❖ JAMES SUCKLING <i>December 2023</i>
<b>TASTING NOTES:</b>	Calcarole is an Amarone balancing power and concentration against freshness and purity of intense fruit. The 2017 is open and generous and drinking nicely, a refined elegant vintage which promises longevity. (tasted Sept.2023 DS)
<b>FOOD:</b>	Roast venison or duck, richer vegetarian dishes, beef stroganoff. Aged Grana Padano or Monte Veronese or Pienza pecorino.
<b>BEST TO DRINK:</b>	2023 – 2030+



CONTAINS SULPHITES