



Amarone Riserva 2006

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% other authorized grapes.
Harvest	The grapes are harvested by hand, directly in the vineyard during the month of September, and placed directly into small plateaux, on single layer, until December. This process is called "Appassimento".
Vinification	Fermentation of a special concentrate mass in stainless steel for 18/36 months. Usually this wine becomes an "Ammandorlato" or "Recioto scapá", that is the historical sweet brother of the Amarone. For some years now the climate has been hotter and drier allowing this kind of concentrations. The wine is aged in barrels of Slavonian oak for 10 Hl for years in order to reach the perfect evolution of the sugars.
Alcohol	16,5°
Tasting Notes	Intense, extraordinarily powerful, with black cherry jam, spices and notes of cherry liqueur resulting from evolved sugars. Dense and harmonious it's rich, dry, but soft to the palate, with silky tannins that allow a long development in the bottle.
Food Match	Wild game birds, Wild goat, Risotto all'Amarone, Gorgonzola cheese, Dark chocolate desserts, Cheesecakes, Hazelnut and Almond desserts.
Serving Temperature	18°C - 20°C
Planted Area	Grapes selected on the surface of 18 hectares of vineyards of several years of planting.
Exposure	West - Southwest
Soil	Different, consisting mainly of red clay and brown, and "toar" on Eocene limestone.
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	5.90 grams/liter

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