



Amarone Classico Riserva “Caloetto”

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% other varieties authorized
Harvest	For Amarone, only the ripest grapes are picked in late September/October, then dried in warehouse in flat wood or plastic crates holding 7 kilos until December/January ("Appassimento" method).
Vinification	In red after destemming. Fermentation of the raisined, non-botrytis affected grapes is done, with natural-low temperature, in stainless steel tanks with indigenous yeasts and can last 20-30 days. Aged 30 days in stainless, 4-6 years in french oak tonneaux for 5 Hl.
Alcohol	16°
Tasting Notes	Intense wine, with concentrated black cherry confettura (jam) fruit. Dense and super ripe, yet still well-mannered and harmonious, the Amarone finishes rich and dry with firm tannins allowing lengthy bottle development.
Food Match	Roasts, red meat, duck, chocolate, cheese (soft)
Serving Temperature	18°C (64°F) - 20°C (68°F)
Planted Area	Selected grapes of the highest point of "Le Ragose" vineyard
Exposure	Southwest
Soil	Red and brown clays, and Eocene limestone
Plantation	Simple trellis
Average Production	3000 bottles
Acidity	6.0 - 6.5 grams/liter

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