



LE RAGOSE AMARONE CLASSICO 2015 D.O.C.

Grapes:	50% Corvina, 20% Corvinone and 20% Rondinella and 10% of local grapes such as Forselina, Rossara, Pelara, Osaletta, Negrara, Barbera, Rossignola, Rosetta, Dindarella, Croatina (There are 30 varieties taken from their Le Sassine vineyard, many of which are now facing extinction and some of which are pre-phyloxera.) Le Sassine acts as the nursery for these varieties which would otherwise disappear. The 18 hectares of vineyards sit at 300 meters above sea level with a west, south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tuffaceous subsoil. The vineyards are 40 to 30 years old. There are 4,166 plants per hectare. Le Ragoose is 100% estate grown grapes. Everything in the bottle is 100% grown on the estate, no grapes are bought. The farming practices are sustainable.
Vineyard:	
Harvest:	By hand in September
Yield per Hectare:	60-95 quintals per hectare
Vinification:	The grapes are laid out in single layers in shallow boxes until December/January. The raisined, non-botrytis grapes are fermented for up to 30 days in temperature controlled stainless steel tanks with indigenous yeast.
Aging:	The wine is racked and stays 8-10 months in stainless steel. 6 years in large casks of Slavonian oak from 50 hectoliters. 3 years in bottle
Alcohol:	15.5
Acidity:	6.5
Color:	Deep, rich ruby red with garnet reflections.
Bouquet:	Intense black cherry and spice.
Taste:	Complex, minerally with ripe black cherries, dates, raisins, a hint of dark cocoa powder and minerals. A wine of power and elegance. The finish is long and satisfying.
Foods:	Excellent with Steak, Osso Buco, Fillet al Balsamic vinegar, wild game birds, wild goat, risotto all' Amarone, aged cheeses.
Enologist:	Marco Galli
Cases Produced:	1,000



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Vinification:	15.5
Aging:	6.5
Alcohol:	Deep, rich ruby red with garnet reflections.
Acidity:	Concentrated black cherry, strawberry and cocoa.
Color:	Intense, complex, minerally with ripe black cherries and strawberries, a hint of dark cocoa powder and espresso . A wine of power and elegance, harmonic and enticing. The finish is long and satisfying. This is an Amarone of great longevity.
Bouquet:	Excellent with Steak, Osso Buco, Fillet al Balsamic vinegar, wild game birds, wild goat, risotto all' Amarone, aged cheeses.
Taste:	Marco Galli
Foods:	1,000
Enologist:	
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