



LE RAGOSE AMARONE CLASSICO 2018 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 varietals 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 varietals 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 tufaceous subsoil. The vineyards are 40 to 30 years old. There are 4,166 plants per hectare. Le Ragose is 100% estate grown grapes. No grapes whatsoever are bought. They also do their own enology and agronomy.
Vineyard:	By hand in September
Harvest:	60-95 quintals per hectare
Yield per Hectare:	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.
Vinification:	1 year in stainless steel. 2-5 years in large casks of Slavonian oak from 10-60 hectoliters.
Aging:	15.5
Alcohol:	6.5
Acidity:	Deep intense ruby red with magenta reflections.
Color:	Intense, concentrated black cherry, coffee, cocoa powder and currant bouquet
Bouquet:	Dense, ripe and lush berries with a hint of dark chocolate. There is a surprising minerality and a vibrant acidity which make it intriguing. This is a wine of power and elegance, harmonic and enticing. The finish is long and satisfying
Taste:	Excellent with wild game birds, wild goat, risotto all' Amarone, gorgonzola cheese, dark chocolate desserts, cheesecakes, hazelnut and almond desserts..
Foods:	Marco Galli
Enologist:	1,000
Cases Produced:	