



Le Ragose Amarone Classico Riserva DOCG 2011 Valpolicella, Italy

Wine Details

Hand harvested in September-October. The grapes are laid out in single layers in shallow boxes until December/January. This process is called "Appassimento". The raisined, non-botrytis grapes are fermented for up to 30 days in temperature controlled stainless steel tanks with indigenous yeasts. Aged for the first year in stainless steel followed by eight years in large, 50-hectoliter casks of Slavonian oak.

Vineyards/Region

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 made with 100% estate grown grapes, no grapes are ever bought. The farming practices are sustainable.

Tasting Note

The Amarone della Valpolicella Classico Riserva is truly the finest expression of our terroir. Thanks to the long aging, this wine is dry, elegant, smooth and velvety. This wine is produced only in the best vintages and the Riserva certification follows strict rules in terms of quality standards.

Intense, concentrated black cherry and currant bouquet. Dense, complex, mineraly with ripe black cherries, a hint of dark cocoa powder and coffee. Unique in the world of concentrated fruit-bomb style Amarones, this is a dry wine of power and elegance, harmonic and enticing. The finish is long and satisfying. This is an Amarone of great longevity.

Food Pairing

Excellent with Steak, Osso Buco, Fillet al Balsamic vinegar, wild game birds, wild goat, risotto all'Amarone, aged cheeses.

Varietal

50% Corvina, 20% Rondinella, 20% Corvinone, 10% other old local varieties

UPC

7-48132-10410-3

Pack/Size

6/750ml

ABV

16%

Ratings & Awards

93 James Suckling	2012
96 James Suckling	2011
92 Decanter WWA '22	2011

Winemaker

Marco Galli

Winery Certifications Certified Sustainable - SQNPI



LE RAGOSE AMARONE CLASSICO RISERVA 2011 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.
Vineyard:	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 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. The Riserva is a special selection of the grapes from all the vineyard sites and it is made only in the very best vintages. The consortium granted Riserva status to this 2011 due to the exceptional quality of the grapes, the low yields and the amazing concentration of this vintage.
Harvest:	By hand in October
Yield per Hectare:	60-95 quintals per hectare
Vinification:	The grapes are laid out in single layers in wooden boxes (7 kilo) until January/February. The raisined, non-botrytis grapes are fermented for up to 30 days in temperature controlled stainless steel tanks with indigenous yeast.
Aging:	After racking the wine is aged for 8-10 months in stainless steel. 8 years in large casks of Slavonian oak of 50 hectoliters. 2 years in the bottle.
Alcohol:	15.5%
Acidity:	6
Color:	Ruby red with garnet reflections.
Bouquet:	Intense, concentrated black cherry and currant bouquet with hints of cocoa powder and coffee.
Taste:	Dense, ripe and lush mature berries. This is a balanced wine of great power and concentration but with Le Ragoose's signature elegance. The finish is extremely 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

James Suckling 92



LE RAGOŠE AMARONE CLASSICO RISERVA 2012 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.
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Enologist:	Marco Galli
Cases Produced:	500 cases

96 points Decanter Top Wine – Slow Wine 93 Point James Sucking 93 Points Club Enologique
94 points Veronelli (3 gold stars)