



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