



PRODUCER

Corte Giara is the negociant label of Allegrini. The wines are made by Allegrini from fruit brought in from outside their own vineyards. They have a similar stamp of quality that sets them apart from most of the Veronese wines produced at this level.

VINEYARDS

Fruit for this wine is sourced from vineyards located in the Eastern Morainic Hills of Lake Garda. The vineyards lie approximately 200 metres above sea level and face south/south-west. Soils are of fluvial-glacial origin and the vines are planted at a density of 3,000 per hectare, using the pergola trellising system. The average age of the vines is 34 years.

VINTAGE

2021 saw cool temperatures with a significant drop in April, leading to a delay in budburst and flowering. Summer temperatures soared to around 34-35°C, impacting yields and meaning that careful canopy management was crucial to minimize the effects of sunburn on the grapes. By harvest, all varieties had ripened beautifully, attaining concentrated aromatics and flavours.

VINIFICATION

After destemming and a gentle crushing, the must was macerated briefly on the skins before cold stabilisation. Fermentation took place with selected yeasts at 26-30°C for a period of eight to ten days, with frequent pumping over. Malolactic conversion was allowed to take place. The wine was then aged on the lees in stainless-steel tanks for three months prior to bottling.

TASTING NOTES

This wine is ruby red in colour with purple highlights. It is intense and fragrant with dominant notes of vibrant red berries accompanied by the characteristic spiciness of pepper and rosehip blossom. Dry and harmonious, it captivates the palate with its elegance and succulent easy-drinking style.

Grape Varieties	50% Corvina 35% Rondinella 15% Molinara
Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.5g/L
Acidity	5.3g/L
Wine pH	3.36
Notes	Vegetarian, Vegan