

Corte Giara,
Amarone della Valpolicella 2020
Valpolicella, Veneto, Italy



Grape Varieties	70% Corvina 30% Rondinella
Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Diam
ABV	15%
Residual Sugar	2.4g/L
Acidity	5.9g/L
Wine pH	3.42
Notes	Vegetarian, Vegan

PRODUCER

Corte Giara started life in 1989 as the negociant label of famed Valpolicella producer Allegrini. Over several years Corte Giara purchased the vineyards they source from, and now all grapes are estate-grown. Throughout this evolution, the Allegrini family have made these wines with the same attention to detail that their Valpolicella estate is famed for. As a result, the Corte Giara wines have a reputation for quality that sets them apart from most of the Veronese wines produced at this level.

VINEYARDS

The grapes for the Cortegiara Amarone are grown in vineyards located in the hills of the Valpolicella area, in Colline di Grezzana, Montorio and Marcellise. The vineyards are situated at 180-250 metres above sea level and face south-east, on chalky, well-drained soils. They are pergola trained, with about 3,000 vines per hectare. The vines are 31 years old on average and are pruned with 14-15 buds per fruiting cane.

VINTAGE

The 2020 vintage is the one that will hardly be forgotten. The season saw abundant rainfall quite spread out over the season leading to high humidity levels. Temperatures during the summer months were high although nothing close to the extreme heat recorded in 2003 and 2017.

The vintage resulted in very ripe fruit with very refined tannins for an approachable style.

VINIFICATION

The grapes were picked in late September and dried in a humidity-controlled drying rooms for three months and lost 40% of their weight. Grapes were gently crushed before underwent fermentation, in temperature-controlled stainless-steel tanks at 8°-22°C for 22-24 days. Daily pumping overs were carried out, to extract good levels of colour and tannins. The wine was then aged for five months in stainless steel tanks, 15 months in oak – half in large Slavonian oak barrels, half in second use barriques - and a further six months in bottle before release.

TASTING NOTES

This wine is intensely perfumed with an inviting ruby red colour. The characteristic hints of black cherry and freshly ground black pepper are followed by subtle balsamic and herbal nuances on the nose. Dry and well-balanced, the characteristic acidity combines well with the softness of the fruit to produce a supple and powerful wine.