



Grape Varieties	<b>70% Corvina</b> <b>30% Rondinella</b>
Winemaker	<b>Franco Allegrini</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>4.9g/L</b>
Acidity	<b>5.65g/L</b>
Wine pH	<b>3.43</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 vineyards are situated on south-east facing hillsides in the Valpolicella DOC, at an altitude of 180-250 metres above sea level. Soils here comprise of calcareous stone and clay. The vines are an average age of 33 years and are trained using the Arbour training system, and grow at a density of approximately 3,000 vines per hectare.

## VINTAGE

The 2021 vintage was marked by cool temperatures with a significant drop during April. These conditions led to a delay in budburst. As a result, the vegetative development of the vines moved forward by 15-20 days compared to the previous year. In mid-September, heavy rainfall was followed by a short heatwave, where temperatures soared to 34-35°C. By harvest, the grapes had attained excellent phenolic ripeness, with crunchy berry flavours and elevated sugar concentrations.

## VINIFICATION

This wine was made using the traditional Veronese "Ripasso" technique. The grapes were destemmed and gently crushed before being fermented in temperature controlled stainless-steel tanks at 23°C - 28°C for nine days, with daily pumping over. A second fermentation was started by adding Amarone pomace to the must, to add body and depth, at temperatures of 15°C - 19°C, continuing for eight to ten days. The wine was aged in stainless-steel tanks for 14 months, spending a further 11 months in large Slavonian oak barrels prior to bottling.

## TASTING NOTES

This Valpolicella is deep ruby red in colour with a beautiful concentration. On the nose, pronounced cherry and red fruit aromas combine with sweet spice and herbal notes. The palate is rounded and full-bodied, with excellent structure and vibrant acidity; a harmonious wine that is both smooth and vivacious on the palate.