

Corte Giara,  
**Recioto della Valpolicella 2020**  
Valpolicella, Veneto, Italy



Grape Varieties	<b>70% Corvina</b> <b>30% Rondinella</b>
Winemaker	<b>Franco Allegrini</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>50cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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

The vineyards are situated in the hilly areas of the Valpolicella DOC, at an altitude of 240 metres above sea level. The vineyards face south-east and are based on chalky and clay soils. The vines are trained according to the traditional arbour training system with a density of 3,000 vines per hectare. They are on average 29-years-old.

### VINTAGE

The 2020 vintage is one that will hardly be forgotten. Clear skies, clean rivers, no tastings, or winery visits: producers admitted they had been taking care of their vines like never before. 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 selected bunches were harvested by hand in the second half of September and were left to dry for four months in a humidity-controlled drying rooms where they lost about 50% of their original weight. After destemming and soft crushing in late January/early February, the grapes were fermented in temperature-controlled, stainless-steel tanks at 8-22°C for 22-24 days with daily pump overs. The wine was 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.

### TASTING NOTES

Ruby red in colour, this Recioto has an intensely aromatic nose, which is bursting with red fruits and herbs. On the palate, it is succulent and beautifully balanced with a long finish.