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| Grape Varieties | 75% Corvina 25% Rondinella |
| Winemaker | Franco Allegrini |
| Closure | Natural Cork |
| ABV | 12.5% |
| Residual Sugar | 1.5g/L |
| Acidity | 5.6g/L |
| Wine pH | 3.35 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |

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

Vineyards are located on the hillsides of the Valpolicella production area at an altitude between 180-250 metres above sea level and face south-east. Soils here are clay and chalk. The vines are 30 years old on average, with a plant density of about 3,000 vines per hectare.

VINTAGE

The 2022 winter was, like in most of Europe, cold and dry however, late spring was characterised by a rise in temperatures followed by a vicious heatwave, just before the start of the summer. Although conditions were dry, water reserves were good enough to avoid drought, helped by a good canopy management and effective irrigation systems in the vineyards. Despite the efforts, some fruit was inevitably lost due to below average yields. but the fruit still showed a great concentration.

VINIFICATION

The Corvina and Rondinella grapes were hand harvested, destemmed and then softly crushed. Fermentation took place in temperature-controlled, stainless-steel tanks between 26-30°C over a period of eight days with daily pump overs. Malolactic fermentation occurred naturally in December. The wine was aged for three months in temperature-controlled, stainless-steel tanks before being bottled.

TASTING NOTES

This wine is ruby red in colour with purple highlights. On the nose, the wine displays intense red fruits flavours of cherries and berry with hints of spicy notes. On the palate, this Valpolicella is dry, full-bodied, well-balanced by traditional fresh acidity and smooth tannins.