# Valpolicella 2022

# Valpolicella, Veneto, Italy





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 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**

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.