Corte Giara,

Amarone della Valpolicella 2021 Valpolicella, Veneto, Italy





Grape Varieties	70% Corvina
	30% Rondinella
Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Diam
ABV	15%
Bottle Sizes	75cl

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 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

2021 saw cool temperatures with a significant drop in April, leading to a delay in budburst and flowering. Summer temperatures soared to around 34-35°C, impacting yields and meaning that careful canopy management was crucial to minimize the effects of sunburn on the grapes. By harvest, all varieties had ripened beautifully, attaining concentrated aromatics and flavours.

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.