



Grape Varieties	<b>50% Corvina</b> <b>35% Rondinella</b> <b>15% Molinara</b>
Winemaker	<b>Paolo Mascanzoni and Lorenzo Fortini</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>5.55g/L</b>
Wine pH	<b>3.37</b>
Bottle Sizes	<b>75cl</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 grapes for this wine are sourced from vineyards located in the Eastern Morainic Hills of Lake Garda. The vineyards lie approximately 200 metres above sea level and face south and south-west. Soils are of fluvial-glacial origin and the vines are planted at a density of 3,000 per hectare, using the pergola trellising system. The average age of the vines is 34 years.

## VINTAGE

The spring and early summer of 2023 saw abundant rainfall which allowed the plants to hydrate but cooler than average temperatures slowed down vine development. Prolonged summer rains promoted vigorous growth of both the canopy and bunches, but also increased risks of fungal disease, necessitating careful vine management. This was followed by some periods of extremely high temperatures, which dried out the canopies and accelerated ripening. This resulted in harvest taking place slightly early to preserve the freshness of the fruit.

## VINIFICATION

After destemming and a gentle crushing, the must was macerated briefly on the skins before cold stabilisation. Fermentation took place in stainless steel tanks at a controlled temperature of 26-30°C for 8-10 days, with frequent pumping over. Malolactic conversion was allowed to take place. The wine was then aged on the lees in stainless steel tanks for three months prior to bottling.

## TASTING NOTES

This wine is ruby red in colour with purple highlights. It is intense and fragrant with dominant notes of vibrant red berries accompanied by the characteristic spiciness of pepper and rosehip blossom. Dry and harmonious, it captivates the palate with its elegance and succulent easy-drinking style.