Corte Giara,

Recioto della Valpolicella 2022 Valpolicella, Veneto, Italy





Grape Varieties	70% Corvina
	30% Rondinella
Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Natural Cork
ABV	13.5%
Residual Sugar	90.6g/L
Acidity	5.7g/L
Wine pH	3.45
Bottle Sizes	50cl
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

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 2022 winter was, like most of Europe, cold and dry. The lack of rainfall during the winter and a rise in temperatures at the beginning of the spring, meant an early start of the growing season, almost 20 days before average. The spring was followed by a vicious heatwave so a good canopy management and effective emergency irrigation systems in the vineyards, were fundamental to survive the heat. Despite the efforts, some fruit was inevitably lost due to below average yields. but the fruit still showed a great fruit concentration, due to the increase in the day -to-nighttime temperature range that occurred in the second half of August.

VINIFICATION

The selected bunches were harvested by hand 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, the grapes were fermented in temperaturecontrolled, stainless-steel tanks at 8-22°C for 22-24 days with daily pump overs. The wine was aged for 5 months in stainless-steel tanks, before 15 months in oak and a further 6 months in bottle before release.

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.

