



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

The grapes for this wine come from vineyards that are directly managed by the Allegrini family in Eastern Valpolicella and Valpantena, in Azzago and Grezzana, at an altitude of 300– 350 meters. The soil is highly varied, consisting of clay and limestone. To complete the production, part of the grapes comes from vineyards in Allegrini's Classica Area, as well as from suppliers adhering to the ARNIA PROTOCOL.

VINTAGE

A mild winter and rainy spring with below-average temperatures gave way to a rapid rise in summer heat, making careful water management essential. September brought milder conditions and good diurnal temperature variation, favouring aromatic development and balanced ripening. Harvest began in early September, delivering healthy, high-quality fruit to the winery.

VINIFICATION

This wine was made using the traditional Veronese “Ripasso” technique. The grapes were hand harvested, destemmed and gently crushed before being fermented in temperature controlled stainless-steel tanks at 23°C for 9-10 days. In February, a second fermentation was started by adding Amarone pomace to the must, to add body and depth, continuing for eight to ten days. The wine was aged for four months in stainless-steel tanks, and then in large Slavonian oak barrels for 11 months and another 2 months in bottle before release.

TASTING NOTES

This Valpolicella is deep ruby red in colour with a beautiful concentration. On the nose, pronounced black cherry, cranberry and black pepper aromas combined with smoky spice and toasted notes. The palate is rounded and full-bodied, with excellent structure and vibrant acidity; a harmonious wine that is both smooth and vivacious on the palate.

Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Agglomerated Cork
ABV	13.5%
Bottle Sizes	75cl