



Grape Varieties	100% Pinot Grigio
Winemaker	Paolo Mascanzoni
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.9g/L
Acidity	5.9g/L
Wine pH	3.29
Bottle Sizes	75cl

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 vineyards are situated in the eastern, morainic hills of Lake Garda with an elevation of 200-250 metres above sea level. These vines are planted with a south/south-west exposure on stony, well drained soils. They are trained with Guyot system, with a plant density of 3,000 vines per hectare. The average age of the vines is 31 years. All this means the fruit produced is concentrated with good depth of varietal character.

VINTAGE

The 2025 growing season offered favourable conditions, producing grapes of excellent quality. Mild spring weather and timely rainfall supported even growth and fruit set, while summer warmth with cool nights preserved acidity and enhanced aromatics. Harvested at optimal ripeness, the grapes reached the winery in pristine condition. The resulting wines are expressive, fresh, and aromatic, reflecting the character of the region.

VINIFICATION

The grapes were whole bunch pressed, and the must was fermented in stainless-steel tanks for 8-10 days. At the end of the fermentation, the wine was then aged in temperature controlled stainless-steel tanks, followed by 2 months bottle ageing before release.

TASTING NOTES

This wine is bright straw yellow in colour. On the nose, there are aromas of pear accompanied by wildflowers and a subtle, delicate smoky nuance. The palate is dry, with a good grip and a satisfying, fine mouthfeel.