



CORTE GIARA



RECIOTO DELLA VALPOLICELLA DOCG 2019



Recioto della Valpolicella D.O.C.G.



Corvina Veronese 70%, Rondinella 30%



Region Veneto

Vineyard location Hillsides of the Valpolicella production area

Altitude Average 240 m a.s.l. (787 feet a.s.l.)

Exposure Southeast

Soil characteristic Clayey and calcareous

Training system Arbour

Average age of the vines 31 years

Density of the vineyards About 3,000 vines/Ha (1,214 vines/acre)



Harvest Manual harvest of selected bunches carried out in the second half of September

Appassimento (drying process) Grapes are left to dry for 4 months in a humidity controlled drying loft, where they lose about 50% of their original weight



Vinification De-stalking followed by soft crushing of the grapes in late January or early February



Fermentation In temperature controlled stainless steel tanks



Fermentation temperature 8/22°C (46/72°F)

Length of fermentation 22/24 days with daily periodic pumping overs

Ageing 5 months in temperature controlled stainless steel tanks, 15 months in oak (half in large Slavonian oak barrels, half in second use barriques), 6 months in bottle



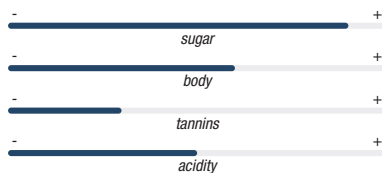
Alcohol content 13.20% Vol

Total acidity 6.30 g/l

Residual sugars 93.6 g/l

Dry extract 136.1 g/l

pH 3.34



2017 has been a strange vintage, with media reports contradicting the reality on the ground in our wine growing areas. Unlike in other areas of Italy, the vintage developed with very satisfactory regularity. Our vineyards completely escaped frost and hailstorms, and while rainfall was lower than average, it was still within the norm. The dry and breezy climate, with wide variations in day-night temperatures in the final few weeks, enabled the grapes to fully express their varietal aromas in addition to ensuring their excellent health.



Recioto della Valpolicella Corte Giara is a complete explosion of youthful and immediate fruit, offering a lively side note of violet and iris. In the mouth, sweetness has the upper hand and then the wine relaxes, becoming bewitching and persuasive as it draws to a long and beguiling finish.



red fruit



violet



iris



This wine accompanies cheeses and chocolate cakes splendidly. Traditionally, it is enjoyed with sweets such as short crust pastry, cookies and cakes, but it is also an ideal combination with strawberries and many other tropical fruits.



Serve at a temperature of 14°C (57°F) and open the bottle an hour before drinking.



Ageing potential more than 20 years

500 ml

