



CORTE GIARA



VALPOLICELLA DOC 2020



Valpolicella D.O.C.



Corvina Veronese 75%, Rondinella 25%



Region Veneto

Vineyard location Hillsides of the Valpolicella production area

Altitude 180-250 m a.s.l. (590-820 feet)

Exposure Southeast

Soil characteristic Argillaceous, calcareous

Training system Arbour

Average age of the vines 33 years

Density of the vineyards About 3,600 vines/Ha (1,456 vines/acre)



Harvest Manual harvest during the first half of September

Pressing De-stalking followed by soft crushing of the grapes

Fermentation In temperature controlled stainless steel tanks



Fermentation temperature 26-30°C (78-86°F)

Length of fermentation 8-10 days with daily periodic pumping overs



Malolactic fermentation Naturally done in December

Ageing 3 months in temperature controlled stainless steel tanks, 2 months of bottle ageing



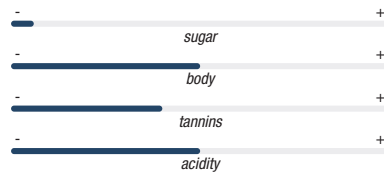
Alcohol content 12.95% Vol

Total acidity 5.75 g/l

Residual sugars 3.3 g/l

Dry extract 33.1 g/l

pH 3.44



2020 has certainly not been a lucky year: the pandemic, hurricanes, and hail. Nature, however, was able to surprise us again this time, and we have to consider ourselves lucky to have been spared the violent weather that hit areas not far from us in the province of Verona. The ripening of the grapes proceeded somewhat in fits and starts, especially because of the rain in the summer. The good weather in September, however, in combination with our decision not to accelerate the harvest, enabled us to obtain excellent quality grapes. For the reasons we have mentioned, the harvest was prolonged and, like all long harvests, this made it possible to choose the best time to harvest in every single plot and for every single variety. The work we carried out in the last few weeks in the vineyard, but also in the previous months, to contain plant vigour and select the bunches, did the rest.



L'ottima vendemmia 2020 ha conferito al Valpolicella Corte Giara una intensa presenza fruttata dove la ciliegia e le note di frutti di bosco si affiancano alle note speziate. In bocca il vino è pieno e succoso, ben sostenuto dalla spinta acida e da tannini che donano vigore e ne favoriscono il consumo a tavola.



cherry



berry



spices



Simple Mediterranean cuisine, especially pasta and seasonal soups; appetizing entrées, including seasoned lard and hot toasted hors d'oeuvres with extra virgin olive oil, ham and sausages.



Serve at a temperature of 15-16°C (59-60°F) and open the bottle just before drinking.



750 ml

