



CORTE GIARA

LA GROLETTA AMARONE DELLA VALPOLICELLA DOC 2021



Region: Veneto, Eastern Valpolicella

Aspect: S-E

Soil: Mixed, mostly calcareous, rich in structure and well drained

Training system: Pergola



Corvina Veronese - Rondinella



Harvest: Manual harvest, selecting grapes, is carried on in late September

Drying process: in "fruttaio", with a grapes weight loss of about 40%



Vinification process: after the pressing in December, fermentation is carried on in stainless steel for 22/24 days with frequent punching over.



Ageing: After resting for 5 months in stainless steel, the wine ages for 15 months (half in Slavonian oak, half in second passage barriques). After this period the wine is bottled and then remains 6 months in bottle before being released.



Alcohol content 15% Vol

Total acidity 5,90 g/l

Residual sugar 2.4 g/l

Dry extract 33,6 g/l

PH 3.42



The Amarone della Valpolicella DCG Corte Giara is a deep ruby red wine that exemplifies the best characteristics of the Appassimento method: a robust body, rich aromas, and a fulfilling sip. The nose opens with black cherry and violet aromas, followed by notes of nuts and toast that evoke its oak aging process. On the palate, it offers a full-bodied experience with high acidity that supports a lingering finish of ripe fruits. This wine perfectly represents the modern concept of Amarone, balancing drinkability and joy.



The **2021 harvest** was characterized by late bud break due to low temperatures during the month of April, which delayed the phenological cycle by 15/20 days compared to the previous year. In September, a few rainy days and significant thermal sums contributed to achieving high acidity and extraordinary ripeness, with grapes in excellent health and very rich in anthocyanins. The clusters were very loose, a condition particularly favorable for perfect drying.



Pairings

Due to its significant structure but agile sip, the **Amarone della Valpolicella DCG Corte Giara** pairs well with various dishes from our culinary tradition. From the traditional Amarone risotto to aged cheeses like Parmigiano Reggiano, ending with a Bistecca alla Fiorentina, the personality of this Amarone will be the star at the table.

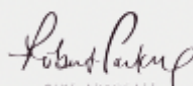


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