



CORTE GIARA



Amarone della Valpolicella "La Groletta"

DOCG 2021



Region

Veneto, Eastern Valpolicella

Aspect South-East

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

Training system Pergola



Corvina Veronese, Rondinella



Manual harvest, selecting grapes, is carried on in late September.

Drying process

In "fruttaio", with a grapes weight loss of about 40%.



Vinification

After the pressing in December, fermentation is carried on in stainless steel for 22/24 days with frequent pumping 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 DOCG 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.



Due to its significant structure but agile sip, the **Amarone della Valpolicella DOCG 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.



Verona



750 ml
1,5 L



Distribuito in Italia da

