



CORTE GIARA

Valpolicella Ripasso “La Groletta”

DOC 2023



Regione Veneto, Eastern Valpolicella

Aspect South-East

Soil Mixed, with a good component of limestone and rich in structure

Training system Pergola



Corvina Veronese, Rondinella



Manual harvest, sorting the grapes in the vineyard, is carried out in late September



Vinification

First fermentation for 9 days in stainless steel tanks with temperature control. 2nd fermentation with the Amarone skins in February.



Ageing

Maturation takes place in new oak barriques for a minimum of 18 months. After the blending, the wine rests for 7 months before bottling. It ages for further minimum 14 months in bottle before being released



Alcohol Content 14,21% Vol

Total Acidity 5.85 g/l

Residual sugar 4.5 g/l

Dry extract 36.2 g/l

PH 3,45



Ripasso della Valpolicella is the perfect combination of the red fruit profile given by fresh grapes and the richness of dried grapes on the palate. On the nose, we find cherries, strawberries, and cranberries, well supported by toasted and smoky notes. The palate is rich yet refreshing, with firm ripe tannins that linger and an aftertaste of red and black fruits that prolongs the sip



The **2023 harvest** was one of the most challenging on record. Below-average temperatures at the beginning of the year slowed the vine cycle, while frequent rains ensured water reserves but also increased the risk of fungal attacks. Careful vineyard management and strategic vineyard orientation allowed us to overcome these challenges successfully. The high temperatures in August further delayed ripening. Through canopy management, pruning, cluster thinning, and other measures, we ensured the grapes reached an optimal sanitary state despite extreme weather events



Ripasso Corte Giara pairs well with a variety of dishes thanks to its rich structure and complex aromatic profile. It is ideal with pasta al ragù, lasagna, or pappardelle with wild boar, where the wine's richness balances the heartiness of the dish. It is also perfect for meat stews, braised dishes, and casseroles, where the wine's tannins help balance the rich and complex flavors.



750 ml
1,5 L



Distribuito in Italia da



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Decanter

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