



CORTE GIARA

Valpolicella

DOC 2024



Region Veneto, Eastern Valpolicella

Aspect South-East

Soil Clayey, calcareous

Training system Trellis



Corvina Veronese, Rondinella



Manual harvesting carried out in the first half of September.



Vinification

Fermentation takes place in stainless steel tanks at a controlled temperature of 26-30°C for 8/10 days with frequent pumping over. Malolactic fermentation is carried out in December, followed by 3 months of aging in stainless steel tanks.



750 ml



Alcohol content 12,70% Vol

Total acidity 5,80 g/l

Sugar residual 2,4 g/l

Dry budget 31,5 g/l

PH 3,34



Corte Giara's Valpolicella DOC aims to express all the youth and freshness of the grapes from this region. Typical in its aromas, with notes of sour cherry, violet, and raspberry, on the palate it is exuberant with acidity that balances well with a good fruity intensity and a present but not intrusive tannin that accompanies each sip. Serve chilled.



The **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



Valpolicella DOC Corte Giara pairs wonderfully with pasta dishes featuring meat sauces, such as lasagna and pappardelle with ragù, as well as grilled or roasted red meats. It is perfect with aged cured meats and hard cheeses, and it complements traditional Venetian dishes like fegato alla veneziana. Additionally, Valpolicella can be enjoyed with rustic pizzas and mushroom-based dishes, enhancing the earthy and robust flavors of these ingredients.



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