



CORTE GIARA

# Valpolicella

DOC 2025



**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** 12,50% Vol

**Total acidity** 5,65 g/l

**Sugar residual** 3,4 g/l

**Dry extract** 31,8 g/l

**PH** 3,31



**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 **2025 vintage** was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.



**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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