



CORTE GIARA



# Amarone della Valpolicella "La Groletta"

DOCG 2022



## 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** 2.2 g/l

**Dry extract** 33,6 g/l

**PH:** 3,38



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 **vintage 2022** was different compared to previous years. Already drought-ridden from February and March, it led to an early start to the season by about 20 days by late spring. The sun, excessive heat, and lack of rain made the situation critical, with only emergency irrigation making grape maturation possible. The rains that fell between August 6 and 13 brought relief, turning the season around. The veraison phase accelerated, and almost all the grapes were able to mature, also thanks to the increased night-time temperature variation in the second half of August.



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.



750 ml  
1,5 L



Distribuito in Italia da

