



CORTE GIARA

Valpolicella Superiore

DOC 2022



Verona



Region Veneto, Eastern Valpolicella

Aspect South-East

Soil Clayey, calcareous

Training Spalliera



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 periodic pumping over. Ageing lasts for 12 months in oak (50% Slavonian oak casks, 50% barriques). The wine then remains in the bottle for an additional 2 months.



750 ml



Alcohol content 13,83% Vol

Total acidity 5,75 g/l

Sugar residual 4,5 g/l

Dry extract 36,7 g/l

PH 3,48



Perfectly ripe grapes and great attention in the cellar. On the nose, clear notes of cherry stand out against a background of aromatic herbs, white pepper, and forest floor. On the palate, the fullness of the sip is perfectly balanced by the acidity and sapidity, which provide tension and length to a wine of both substance and finesse.



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.



The **Valpolicella Superiore DOC Corte Giara** pairs perfectly with roasted meats, especially pork, guinea fowl, goat, and lamb. It is excellent with mushroom-based dishes and medium-aged cheeses.



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