



CORTE VOLPONI

LOCATION:

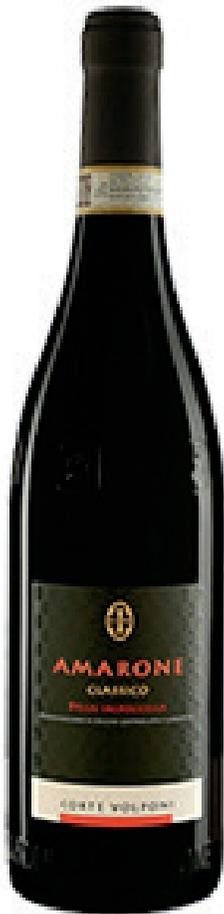
Italy > Veneto >
Amarone Classico della
Valpolicella DOCG

VARIETY:

Corvinone & Corvina,
Rondinella, Oseleta
(75%/20%/5%)

WINEMAKERS:

Fabio and Paolo Zenato



SCIENCE

ABV: 16%

SUGARS: 6.5 g/L

TOTAL SO₂: < 60 ppm

TOTAL ACIDITY: 5.6 g/L

Corte Volponi Amarone Valpolicella Classico

EXPERIENCE

NAME: "Amarone" translates as "the big bitter" not because it is bitter but because drying grapes to make wine was historically for making a sweet/dessert style wine. In Valpolicella it developed into a dry wine. Valpolicella means "the valley of many cellars."

CHARACTER: This full-bodied wine has a secret ingredient, the rare grape, Oseleta. This tiny berry adds tannin and grip to balance this rich wine. High-elevation fruit adds structure to the finish. Flavors are complex with, black currant, plum, and dried fig, giving way to herbaceous notes, pipe tobacco, and spices like clove and nutmeg.

ENJOY WITH: A wine of meditation, this wine is perfect for relaxing after dinner by the fire. During dinner, rich roasted meats, hearty stews, and thick sauces are perfect.

BEST RESULTS: Serve at 60-65° F, The earthy, savory flavors will relax with a long decant of 1-2 hours. Or drink it slowly and taste it change in the glass like the Italians do!

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are dried for over 100 days in traditional, ventilated drying rooms with vigilant sorting. Destemmed and gently pressed with a cold maceration of 8-10 days followed by a slow fermentation with local yeast.

ELEVAGE: 24 months – half in French barriques and half in large Slavonian oak barrels. Minimum of 6 months in bottle.

FINING & FILTERING: No animal products, vegan.

SULFUR: Sulfur is used in limited quantities to project the wine through the fermentation process.

SOURCE

FARMING: In collaboration with World Biodiversity Association, the estate doesn't use any chemicals in the vineyards.

LAND: 7 hectares, 1,100-1,300 feet a.s.l. on a south/southwestern exposed hillside in Negrar. Dense soils of white calcareous rock.

VINE: Original vines are pergola trained, average 40 years old. A small percentage was replanted in 2009.

HARVEST AND PRODUCTION: Hand-harvested estate fruit. 800 cases.

