



EVERY BOTTLE



TELLS A STORY

CORTEFORTE AMARONE DELLA VALPOLICELLA CLASSICO "TERRE DI SAN ZENO"



TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Sub-Region	Valpolicella
Producer	Corteforte
Vintage	2011
Composition	65% CORVINA, 20% RONDINELLA, 5% MOLINARA WITH OTHER INDIGENOUS OLD VARIETIES
Certifications	Certified Organic

WINEMAKER NOTES

Corteforte was built the early 1400's in a strategic point in the Fumane valley. It was originally composed of four towers joined together by a high rock wall and was an important point in the defense against attacks from the north. Situated on a gentle slope with excellent sun exposure, the vineyards that surround Corteforte are recognized as the best in the region. The wines provide the aromas of roses, violets and almonds.

TASTING NOTES

Complex yet very clean, suggesting sour cherries in brandy, wild berries, licorice, anise and spices, with a most pleasant taste as well as an intense, persistent after-taste.

PAIRING SUGGESTIONS

Excellent with roasts, all game, red meat, either cooked or raw. Unbeatable when served after a meal, accompanied by aged cheeses, both firm and spicy. It is recommended that the wine be served at room temperature in large, round crystal glasses so as to fully bring out its unique characteristics.

VINEYARD

Hilly, red on basalt, tufa and eocenic limestone, with south – western exposure, at an altitude of 150 to 300 meters. Yield is limited to about 1200 liters per acre.



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VINIFICATION

The grapes for Amarone are picked only after a careful selection of the ripest clusters on the vines. These are placed in wood crated to undergo the appassimento process, an air induced drying out of the grapes that lasts 4 months. The crushing takes place only at the beginning of the year following the harvest, with a very long fermentation due both to the temperature of the season (February – March) and to the naturally high level of the must. The wine is then pressed and aged in small oak casks. A lengthy and careful phase of bottle aging (up to 3 years) follows, ensuring that it will be able to maintain its unique characteristics for 10 to 12 years.
