



**CORTE ADAMI**

**AMARONE DELLA VALPOLICELLA D.O.C.G.**

***Unity is the strength***



**Vineyards:** of property, located in the Eastern Valpolicella, 200m a.s.l.

**Average age of the vines:** 20 years

**Plants per hectare:** 3.000

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** selection of Corvina, Corvinone, Rondinella and other local varieties, all gently dried

**Fermentation:** after a rigorous selection in vineyard, and a hand-picking in small crates, the grapes are placed in a dry and well ventilated loft for a long drying process. Vinification and fermentation occur in stainless steel tanks, at a controlled temperature, for about 30-35 days and the following malolactic fermentation occurs naturally in wooden barrels from 5 hl. A monthly stirring of the lees is carried out. Aging: 24 months in French oak barrels.

**Analytical data:**

Alcoholic degree: 15,5 % Vol.

Residual sugar: 4,50 gr/l

Total acidity: 6,00 gr/l

**Description and characteristics**

An expressive strength of character and fruit extract. Powerful but also delicate and graceful at the same time, able to surprise for its extreme elegance.

Deep ruby red in colour, almost garnet, of a great consistency. In the nose it shows an incomparable fine and complex aromatic structure: hints of red fruit preserved in alcohol, especially cherries and wild berries, withered red flowers, sweet oriental spices, chocolate, with balsamic nuances. On the palate, it shows a perfect harmony between its great alcoholic structure, incredible elegance, glycerine notes, tannins and acidity. Traditionally dry in the finish, enveloping, especially long and persistent.

**Food pairing:** meat dishes made with slow long cooking and rich in sauces, game meats of Italian tradition, aged cheese. Ideal as meditation wine, to be tasted alone, with respect.

**Serving temperature:** 16° - 18°C

**Bottles produced:** 10.000

**Size:** 750 ml – 1500 ml – 3000 ml

**JAMES SUCKLING.COM** 

Annata 2018: 91 points  
Annata 2017: 91 points  
Annata 2016: 92 points  
Annata 2015: 91 points

 **WINE ENTHUSIAST**

Annata 2018: 91 points  
Annata 2013: 90 points  
Annata 2011: 91 points

 **Robert Parker**  
Wine Advocate

Annata 2016: 92 points  
Annata 2015: 91 points

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