



**CORTE ADAMI**

**VALPOLICELLA D.O.C.**

***The young soul of Valpolicella***



**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:** Corvina, Corvinone, Rondinella and other local varieties

**Harvest:** hand-picked in September

**Fermentation:** After a careful handmade harvest and relative crushing/destemming, it takes place the alcoholic fermentation in stainless steel tanks, with skins, at a controlled temperature, with the final malolactic fermentation.

Aging: 4/5 months in stainless steel tanks.

**Analytic data:**

Alcoholic degree: 13,00 % Vol.

Residual sugar: 3,50 gr/l

Total acidity: 6,00 gr/l

**Description and characteristics:**

This wine embodies all the tradition of the territory of origin. Drinkable, extremely pleasant and highly typical, capable of bringing quality to every moment of conviviality.

Bright and pale ruby red in colour, with aromas of cherry and red fruits in the nose, enriched in floral and spicy nuances. In the palate it is soft and fresh, fragrant and savoury with never aggressive tannins. Medium body and good persistence.

Food pairings: appetizers and pork products, pasta dishes, soups as well as grilled white meats. Excellent also with aged cheeses. Ideal as aperitif.

**Serving temperature:** 14 - 16°C

**Bottles produced:** 5.000

**Size:** 750 ml

**JAMES SUCKLING.COM** 

Annata 2021: 90 points

 **WINE ENTHUSIAST**

Annata 2020: 89 points

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