



**CORTE ADAMI**

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

*Precious result of Time, in memory of Corte Adami's founder*



**Vineyards:** of property, located in the Eastern Valpolicella, 200m a.s.l, (Selection of the best vines)

**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

**Produced just in excellent vintages and in limited quantity**

**Fermentation:** After the hand picking and sorting in small crates, the grapes are left to dry in a dry and well-ventilated loft for approx. 80 days. Fermentation takes place in stainless steel tank at a controlled temperature with a long maceration for about 30 days on the peels. It follows an aging period of 3 years in 5 Hl French oak barrels and a storage in the bottle for at least 2 years before release.

**Analytical data:**

Alcoholic degree: 16,00 % Vol.

Residual sugar: 3,30 gr/l

Total acidity: 6,20 gr/l

**Description and characteristics**

The precious result of time and its infinite patience.

Produced in memory of the Corte Adami's founder, Gaetano Adami, and to celebrate the historic "sweet father" of Amarone, the "Recioto Scapà".

Intense ruby red in colour, with garnet nuances, of a great consistency. In the nose it is elegant and complex: ethereal aromas, hints of jam, dark cherry and plum, with sweet spicy notes of vanilla and cinnamon and tertiary aromas of tobacco and cocoa. Warm and enveloping, on the palate it is certainly dry, soft and of great structure, with a high alcohol content balanced by velvety tannins and elegant acidity and freshness.

**Food pairings:** traditionally paired with game, charcoal-grilled red meats, braised / stewed meats, hard and mature cheeses. Excellent as a meditation wine

**Serving temperature:** 18°C

**Bottles produced in VINTAGE 2015:** 1.410

**Size:** 750 ml

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**Annata 2015: 92 POINTS**

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