



CORTE ADAMI

VALPOLICELLA D.O.C. SUPERIORE

Son of the vine, father of Veronese reds



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 selection in the vineyard, the grapes are collected in small boxes and left to dry for a short period in a dry and well-ventilated loft. After the necessary crushing, the must is left to macerate for 3-4 days with daily punching down at a controlled temperature. Alcoholic fermentation occurs in stainless steel tanks with skins, temperature controlled. This permits to facilitate the extraction of tannins (that ensure longevity to the wine) and polyphenolic substances. Then it follows the malolactic fermentation.

Aging: one year part in French oak barrels and part in stainless steel tanks.

Analytic data:

Alcoholic degree: 13,5 % Vol.

Residual sugar: 3,50 gr/l

Total acidity: 6,00 gr/l

Description and characteristics:

This Valpolicella maintains a strong tie to the territory of origin but at the same time it looks to the future.

Intense ruby red in colour. In the nose, hints of cherry, small berries and blackberries, along with a twist of sweet oriental spices. Fresh, roughly soft and round on the palate, with elegant tannins. Its structure is perfectly combined with alcohol, acidity and glycerine content, giving elegance and great ageing potential to the wine.

Food pairings: preparations of grilled and roast meats, medium-aged cheeses, sausages and cold cuts with ripening of several months. Interesting tasting it with the blue fish in all its nuances.

Serving temperature: 16 - 18°C

Bottles produced: 20.000

Size: 375 ml - 750 ml - 1500 ml - 3000 ml

JAMES SUCKLING.COM 

Annata 2020: 90 points
Annata 2018: 90 points
Annata 2016: 91 points

falstaff
GENIENEN WEIN ESSEN REISEN

Annata 2017: 92 points

Decanter
the world's best wine magazine

Annata 2015: 90 points

CORTE ADAMI Società Agricola Vitivinicola
Via Circonvallazione Aldo Moro n. 32
37038 SOAVE (Verona) Italy
Tel./Fax +39-045-6190218 - mail: info@corteadami.it