



CORTE ADAMI

VALPOLICELLA RIPASSO D.O.C. SUPERIORE



Vineyards: of property, located in San Martino Buon Albergo town, in Mezzomonte estate

Average age of the vineyards: 40 years

Plants per hectare: 3.000

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: particular selection of Corvina, Corvinone and Rondinella

Production: 8 tonnes per hectare

Fermentation: after careful selection made in the vineyard, Corvina grape is collected in small boxes and left to dry for a short period in a dry and well ventilated area. Corvinone and Rondinella, by contrast, are selected and harvested in early October and directly pressed and de-stemmed. After the necessary crushing, the must is left to macerate for ten days with daily punching down at a controlled temperature. Alcoholic fermentation occurs in stainless steel tanks with the skins, always at a controlled temperature. This permits to facilitate the extraction of tannins (that ensure longevity to the wine) and polyphenolic substances. Then it follows the malolactic fermentation.

In February, the wine is put into contact with the Amarone grape skins fermented (hence the term that identifies it) to extract the remaining sugar, still present, and to increase/enhance the structure and the complexity (in terms of alcohol and tannins).

Aging: one year in French oak barrels.

Analytical data:

Alcoholic degree: 14,50 % Vol.

Residual sugar: 4,50 gr/l

Total acidity: 5,90 gr/l

In the wine list: Valpolicella D.O.C. Superiore Ripasso - Azienda Vitivinicola CORTE ADAMI

Description and characteristics: "A meeting between generations". The freshness of Valpolicella is combined with the austere wisdom of Amarone's marks, by creating a perfect marriage between fruitiness, spices, soft tannins, all with a great elegance and with an incredible aging potential. Who thinks that a wine with a great structure and complexity is not so drinkable, immediately changes its mind once tasted this wine.

A deep and full ruby-red colour, showing in the nose all its complexity and elegance with hints of ripe red fruit, berries, sweet spices and references of liquorice and cocoa. On the palate, the alcohol structure blends well with a sustained acidity and a respectable and enjoyable glycerine tone. The wine is very elegant and complex, with initial rough tannins that evolve in the time: it is a wine that needs the valuable help of the time, in order to confer an absolutely exciting and velvety smoothness. Very long and persistence.

Game and red meats, with a long cooking, are the ideal combinations to this wine, as well as cheeses and foods in which the aromatic quality and the structure of the dish require alcohol and structure in the wine.

AZIENDA VITIVINICOLA **CORTE ADAMI** s.a. di Adami Andrea e Viviani Luigina

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