

## 2015 Corte Adami • Amarone della Valpolicella

**Rating: 91**

Price: \$47

Drink Date: 2019 - 2028

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Aug 2019

Source:

[Issue 244 End of August 2019, The Wine Advocate](#)

This mix of 45% Corvina, 45% Corvinone and 10% Rondinella grapes dries in the fruttaia for 90 days before going into wood fermenters. The 2015 Amarone della Valpolicella offers good intensity and power and is considerably balanced when you compare it to other Amarones, which are always heavy on concentration and muscle to begin with. All the same, this is a full-bodied wine, and with its 16% alcohol, you'll want to accompany it with a meaty casserole. Production stands at 10,000 bottles.

## 2017 Corte Adami • Soave Superiore Vigna della Corte

Rating: 88

Price: \$16

Drink Date: 2019 - 2022

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Aug 2019

Source:

[Issue 244 End of August 2019, The Wine Advocate](#)

The 2017 Soave Superiore Vigna della Corte is a great value and a good opportunity for those who have never tried Garganega to sample this pure expression, made from late harvest grapes (picked at the end of October to give them more intensity and richness). The fermentation process and aging are simple, done in stainless steel only, resulting in a very fresh and clean wine with notes of saffron and crushed stone. You'll get some great intensity and an easy-drinking style in this bargain-priced wine. Some 6,600 bottles were made.

## 2016 Corte Adami • Valpolicella Ripasso Superiore

Rating: 89

Price: \$25

Drink Date: 2019 - 2025

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Aug 2019

Source:

[Issue 244 End of August 2019, The Wine Advocate](#)

There are curious notes of black olive in the 2016 Valpolicella Ripasso Superiore, a wine with a big ripeness to its bouquet of dark cherry liqueur, spice, tar, licorice and a touch of fragrant balsam herb or cola, making it a nice pairing with a classic meatloaf. Compared to the Valpolicella Superiore, this similar blend of 45% Corvina, 45% Corvinone and 10% Rondinella brings more power to the table, having seen a brief 20 days of appassimento. Some 20,000 bottles were made.

### 2016 Corte Adami • Valpolicella Superiore

Rating: 88

Price: \$17

Drink Date: 2019 - 2022

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Aug 2019

Source:

[Issue 244 End of August 2019, The Wine Advocate](#)

Order up a sausage pizza, cue up "Quantum of Solace," with its opening car chase filmed on the shores of Lago di Garda, and crack into a bottle of 2016 Valpolicella Superiore for an easy-drinking night of sweet cherry fruit flavors, simple and bright. This is a good value wine, a straightforward take on Corvina and Corvinone with a sprinkling of Rondinella. These grapes undergo a brief 20 days of drying, and then the wine is aged in both neutral barrique and tonneaux or 12 months. Some 20,000 bottles were made.

### 2015 Corte Adami • Soave Classico Cimalta

Rating: 88

Price: \$16

Drink Date: 2017 - 2020

Reviewed by:

[Monica Larner](#)

Issue Date: 31st May 2017

Source:

[Interim End of May 2017, The Wine Advocate](#)

Fresh, clean and bright, the 2015 Soave Classico Cimalta is a very dry, linear and crisp expression of Garganega. This easy-drinking wine offers the zesty aromas that make it a perfect pairing partner to fried shrimp or vegetable tempura. Aromas of citrus, grapefruit and crushed mineral are followed by quasi-salty sensation of flint and brimstone. This good-value wine sees stainless steel only.

### 2014 Corte Adami • Valpolicella Ripasso Superiore

Rating: 87

Price: \$25

Drink Date: 2017 - 2019

Reviewed by:

[Monica Larner](#)

Issue Date: 31st May 2017

Source:

[Interim End of May 2017, The Wine Advocate](#)

The 2014 Valpolicella Ripasso Superiore shows some hard edges with signs of thorniness and sharpness. This was a cool vintage with lots of rain and humid conditions throughout the summer. Simple fruit flavors of raspberry and white cherry appear on the close. The blend is 45% Corvina, 45% Corvinone and 10% Rondinella, and the wine ages in barrique for 12 months.

### 2013 Corte Adami • Soave Il Decennale

Rating: 89

Price: NA

Drink Date: 2014 - 2019

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Dec 2014

Source:

[216, The Wine Advocate](#)

The 2013 Soave Il Decennale will only be released in limited quantity in large format (1.5 liter) magnums. The wine was made to celebrate Corte Adami's ten-year anniversary. Late harvest Garganega is pressed and later aged on its lees. The wine shows pretty aromas of peach, honey, crushed mineral and dried sage.

### 2012 Corte Adami • Soave Vigna della Corte

Rating: 87

Price: \$17

Drink Date: 2014 - 2016

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Dec 2014

Source:

[216, The Wine Advocate](#)

The 2012 Soave Vigna della Corte (100% Garganega that rests on the lees for six months) is a compact and linear wine that makes a great display of the pretty mineral nuances that characterize the bouquet. The nose is also redolent of melon, citrus and white peach. This wine should be consumed within the next two years.

### 2012 Corte Adami • Valpolicella Ripasso Superiore

Rating: 88

Price: \$25

Drink Date: 2014 - 2018

Reviewed by:

[Monica Larner](#)

Issue Date: 30th Dec 2014

Source:

[216, The Wine Advocate](#)

The 2012 Valpolicella Ripasso Superiore opens to a bright garnet-ruby color and segues to generous aromas of dried cherry, plum and cassis. There's a touch of sweetness on the close and the wine exhibits thick consistency that wraps smoothly over the palate.

Variety: Proprietary Blend

**2011 Corte Adami • Soave Vigna della Corte**

[View wine](#)

Rating: 88

Price: \$15

Drink Date: NA

Reviewed by:

[Monica Larner](#)

Issue Date: 31st Oct 2013

Source:

[209, The Wine Advocate](#)

Made from 40-year-old vines, the 2011 Soave Vigna della Corte shows dusty mineral tones that reveal the vineyard's volcanic origins. This single vineyard expression of Garganega delivers soft fruit tones of citrus and peach, followed by a silky and crisp mouthfeel. Importer: Dionysos Imports, [www.dionysosimports.com](http://www.dionysosimports.com)