

AMARONE DELLA VALPOLICELLA DOCG CLASSICO

“CORTE VAONA”

VINTAGES NEWS:

Vintage 2002 not available

QUALIFICATION:

Amarone della Valpolicella DOCG Classico

“Corte Vaona”

WINE CLASSIFICATION:

Denominazione di Origine Controllata e Garantita – V.Q.P.R.D. (quality wine produced in a defined area)

GRAPE VARIETIES:

Corvina, Corvinone, Rondinella and other local grapes

SELECTION:

This Amarone has been called “Corte Vaona” in order to enhance the ancient paved barnyard (corte) before the manor house, property of the Vaona family since the half of the XVIII century, where Azienda Agricola Novaia is sited; selection because grapes are personally selected by the Vaona brothers from their own vineyards with great accuracy as to obtain the same soft well-balanced wine repeatedly year after year, despite varying weather conditions

HARVEST PERIOD AND TECHNIQUE:

Grapes are hand-picked around the third decade of September and then let dry naturally for about a hundred days in a so-called “fruttaio” located on the hillside (400 mt/1312 ft above sea level)

WINEMAKING:

Grapes are destemmed and gently crushed during the winter period; cold maceration and fermentation take place in little steel tanks at controlled temperature for 30 days

FINING:

24 months in barrel, 8 months in bottle

AGEING CAPACITY AND STORAGE CONDITIONS:

If stored properly, this wine is likely to age well for up to 10 and more years; we recommend laying bottles horizontally in a dark, fresh place, at constant temperature and humidity

ORGANOLEPTIC PROPERTIES:

Deep garnet colour. Intense perfume, with predominant hints of red fruits and black cherries in the nose, combined with a peculiar note, typical of the drying process. Characteristic spicy hues, with scents of dark chocolate and tobacco, as well as “goudron” notes arising with maturity. Rich bodied, soft and persistent on the palate, with well-balanced alcohol, high extract, and a particularly intense mineral note on the finish, enhancing the product’s typicity.

