

CORTE DEL SOLE

The Corte del Sole vineyard can be found nestled in the gentle hills of Soave, just a few kilometers from Verona on a slope overlooking the valley. Today, the Magnabosco family carries on the passion and tradition, which three generations have handed down. Just like skilled craftsmen, the family carefully follows all the production phases to create exceptional wines. They are attentive to any new improvements in grape-producing technology in order to guarantee wine of the best quality at all times in order to represent their land. Corte del Sole believes that it is only through hard work, drive and determination that the best results can be obtained.

Amarone della Valpolicella

Denomination:
DOC Classico

Production zone:
The best grapes from the Valpolicella DOC Classico zone.

Grape variety:
70% Corvina; 30% Rondinella

Grape harvest:
The first 10 days of October.

Vinification:
Takes place in February after the grapes are dried for a long period of time in special well-ventilated rooms called "fruttai". Traditional fermentation takes place and contact with the skins for 25 days. The wine ages for 40 months in barriques.

Characteristics:
Deep ruby red color that tends to darken overtime. An intense and persistent bouquet with notes of cherry and dried plum, including floral aromas of dried flowers and a hint of sweet spices. The wine is smooth and captivating in the mouth. Extremely elegant and full-bodied with a long finish.

Serving Suggestions:
Excellent with large roasts, braised meats and aged cheeses. Should be served at 57-61° F.

Awards & Reviews:
Wine Spectator 89 pts

