Champagnes & Châteaux
QUALITY SINCE 1989

AMARONE DELLA VALPOLICELLA CLASSICO
CORTE DEI CASTALDI DOC 2014
AZIENDA AGRICOLA POGGI

Dating from 1888, the Poggi family's production area combines traditional wooden casks and the very latest technology. Corte dei Castaldi is made with grapes from a selection of local growers, all dried in Poggi's barns and estate bottled.

This is a smooth Amarone with a distinct taste of dark fruit, spices and chocolate.

Grape: Corvina Veronese - Rondinella Molinara

Vineyard & Vinification Note:

Rich soil, mineral and complex.
This Amarone is produced in San Pietro in Cariano in the vineyards of Maria Elena Poggi.
Pergola training.
Yield: 70h/l
The grapes are harvested by hand into crates at the end of September and put in baskets to dry. The selection of grapes to be dried is very strict.
Fermentation: the grapes harvested dry for four months, then pressing and fermentation with selected yeasts for about a month.
Ageing: in oak barrels for at least a year

Tasting Note:

Very dark in appearance with a nose full of cherries, red berries and hints of bitter chocolate. The full, rich but elegant palate has concentrated dark fruit flavours with a twist of dark chocolate and spice on the long finish.

Food Pairing:

Perfect partner to grilled meat, venison and mature cheeses

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