

**Appellation**

DOCG

Region

Veneto

Country

Italy

Wine type

Red

Blend

Corvina and Corvinone 65% Rondinella 30%, Molinara 5%

Vintage

2021

Alcohol %

13.5

Bottle size (ml)

750

Elevation

1300

Vineyard

Single vineyard estate owned

Corte Archi

Amarone della Valpolicella

Amarone della Valpolicella 2021 by Corte Archi is a powerful and refined expression of the territory, crafted through the traditional appassimento method. It reveals intense aromas of dried cherry, plum, and sweet spices, with hints of cocoa and tobacco. On the palate, it is full-bodied and enveloping, with velvety tannins and a long, persistent finish.

Flavor profile

The nose is fragrant and expressive, revealing rich notes of plum, ripe strawberry, dried rose petals, and delicate floral nuances, gently accented by a touch of clove.

Food pairing

A natural companion to traditional Italian cuisine, this wine pairs beautifully with rich risottos, fresh pasta dishes, lasagna, and mushroom or truffle-filled specialties, including the iconic Risotto all'Amarone.

Tasting notes

Juicy and pleasantly approachable on the palate, it offers a light, graceful structure with refined freshness and a subtle saline note that adds lift and drinkability.

Winemaking

Grapes are dried in wooden racks until the end of February. Vinification in steel tanks for one week and fermentation starts naturally with indigenous yeast and lasts for 45 days. Twice a day pumping over and delastage in the middle of the fermentation. The unfiltered wine is raked 6 times and then placed in oak barrels for 36 months and then barriques of second passage.

Aging

3 years French Oak Production 3000/year ABV: 16.5%

Aging potential

30+ years