



Corte Archi

Valpolicella Classico Superiore "Crualto"

Valpolicella Classico Superiore 2022 "Crualto" by Corte Archi is an elegant and structured wine that highlights the freshness and character of the Valpolicella Classico area. It reveals notes of cherry, red berries, and subtle spice, with delicate herbal nuances. On the palate, it is balanced and refined, with lively acidity, fine tannins, and a clean, persistent finish.

Blend %

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

Flavor profile

Brilliant ruby red color. On the nose, blackcurrant and black cherries, blackberry, and pepper. Tanin: Mild and there is no dry-mouth feeling in the finish. Sweetness: Hint due to the mature aroma profile. Finish: Long, soft tannins linger. On the palate, moderate high acidity, intense minerality, and savory flavors.

Food pairing

Pair with red meat, roasted meat, and fresh cheeses. Best served in balloon wide red glass at 61 - 64°F. Should be open at least 1 hour before serving.

Tasting notes

Brilliant ruby red color. Aromas of black fruit such as cherry and sour cherry, completed with delicate floral hints of violet and elegant spice such as cloves. The palate is soft, with noticeable freshness and fruit, properly mineral, and with gentle tannin. Soft tannins linger in a long finish. On the palate, Moderate high acidity, intense minerality, and savory flavors.

Winemaking

10-day fermentation, then twice a day pumping over and delastage in the middle of the fermentation process. Wine is not filtered then racked 4 times and placed in oak barrels of 30 hl and then barriques of second passage for at least one year.

Aging potential

10 years

Appellation

DOC

Region

Veneto

Country

Italy

Wine type

Red

Blend

Corvina, Corvinone, Rondinella

Alcohol %

13.5

Bottle size (ml)

750

Elevation

1300

Vineyard

Single Vineyard Estate owned

Harvest

Hand-harvested in October