

Amarone della Valpolicella Classico DOCG Corte Volponi

TAN & NS

WINE IMPORTERS



Story of the wine:

Corte Volponi is nestled in Negrar, one of the historic villages in the heart of the Valpolicella Classico region, located between Verona and Lake Garda. The vineyards are trained using the Pergola Veronese system, a traditional method that forms a "roof of leaves" to optimize sun exposure while protecting the grapes from harsh sunlight. Founded by the Zenato family, known for their deep roots in Veneto winemaking, Corte Volponi upholds a legacy of combining tradition with modern technology. Sustainable viticulture is a core principle, with a focus on preserving soil fertility and utilizing alternative pest management techniques, without the use of chemicals. With a history rooted in the teachings of their grandfather Gino Zenato, the winery produces high-quality wines that reflect the unique terroir of Valpolicella, a region renowned for its prestigious wines and scenic valleys.

Varietals:

40% Corvinone, 35% Corvina, 20% Rondinella, 5% Oseleta

Area:

Negrar, Valpolicella

Ageing:

Corte Volponi's Amarone Classico utilizes the Pergola Veronese system with 3,200 vines per hectare. Hand-harvested in late September, only the best bunches are selected. Grapes undergo natural drying ("Appassimento") for 100-120 days. Vinification begins with destemming, gentle pressing, and cold maceration for 8-10 days. The wine ferments at 24-26°C and ages for 24 months in oak, followed by 6 months in bottle.

Descriptions for Wine List:

Corte Volponi's Amarone Classico exhibits a deep garnet color and enticing aromas of dried fruit, dark chocolate, and spices. On the palate, it offers rich flavors of ripe cherry, fig, and subtle oak, complemented by velvety tannins. The wine is full-bodied with a balanced acidity, providing an elegant structure that lingers on the finish. With an alcohol content of 16%, it's best served at 18°C, making it an ideal pairing for rich meats, aged cheeses, or dark chocolate desserts.

