

2011 CORTE FIGARETTO VALPOLICELLA

VALPENTENA - VALPOLICELLA
VENETO, ITALY



THE WINE:

A blend of the three traditional red grapes of the Valpolicella region: Corvina, Molinara, and Rondinella. All grown on the estate vineyards of Corte Figaretto in the Valpentina Valley of Northwest Italy. The grapes are hand harvested the third week of September in small wooden crates and aged for 6 months in French oak. Corte Figaretto is a small, family run farm, completely pesticide-free and sustainably operated. Mauro Bustaggi is the winemaker, his wife Patrizia the cellar master and his brother helps with the harvest and production.

THE ESTATE:

The Valpentina D.O.C. is situated just north of Verona and is considered to be the best wine producing area in Valpolicella. The southerly facing slopes of the valley provide ample sunshine for the ripening of the grapes while the evening breezes off the Lessino Mountains cool the fruit. The wide temperature variation between day and night allow the grapes to reach maturation rich in polyphenolic and anthocyaninic substances which give the wines of Corte Figaretto an unmistakable personality.

~Tasting Notes~

Color. Deep magenta red.

Aromas. Dried cranberries and notes of Bing cherries and violet flowers.

Flavors & Texture. Dried cherry and soft, juicy pomegranate. Plums, violets and hints of earth and toasted oak. Silky soft mouthfeel, vibrant acidity and lingering tart berry notes on the finish.

Food Pairing. A true food wine... Delicious with pasta with red sauce, meats, or mature cheeses.

~ Drink now through 2016 ~

www.quigleyfinewines.com