

2012 CORTE FIGARETTO AMARONE BROLO DEL FIGARETTO VALPANTENA, VENETO, ITALY



THE WINE:

55% Corvina, 35% Rondinella, 10% Molinara. All estate grown fruit from the Valpantena district of Veneto. Harvested by hand in wooden baskets and crates during the 3rd week of October. Grapes are then dried for 120 days and lose almost 60% of their weight due to water evaporation. Aged 24 months in new French oak barrels.

THE ESTATE:

Corte Figaretto is a small, family run farm in the heart of Valpantena DOC, 10km north of Verona. It is a sustainably grown operation, free from pesticides and other chemicals. Mauro Bustaggi is the winemaker, his wife Patrizia is the cellar master, and Mauro's brother is the vineyard manager.

TASTING NOTES:

Color: deep , vibrant ruby

Aromas: ripe, sweet blueberry and cherry with hints of leather and savory spices; notes of vanilla oak and milk chocolate

Flavor & Texture: Sweet black cherries and raspberry fruit envelope the palate with a dense, chewy texture. Complex plums mix with savory spice and tobacco. The finish is 20 seconds long with fruit and exotic spice, and is complemented by ample oak and round, dry tannin.

Food Pairing: grilled filet mignon topped with melted Gorgonzola

-DRINK NOW THROUGH 2027-