

# 2014 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:** maroon/ruby

**Aromas:** milk chocolate covered blueberries, plums and Tahitian vanilla bean, with subtle savory spices

**Flavor & Texture:** red, blue and black fruits with sweet, round tannins; the soft and gulp-able mouthfeel shows nice structure for aging yet with velvet textures

**Food Pairing:** grilled filet mignon topped with melted Gorgonzola

-DRINK NOW THROUGH 2029-