



## CORTE SANT'ALDA DOC VALPOLICELLA CA' FIUI

Region	Soil	Elevation	Alcohol
Val di Mezzane	Poor and medium textured	350 Meters	12.5%

**Vineyard** Tamasotti, Bianchini, Rossetti and Cavallero

**Grape Varieties** Corvina 40%, Corvina grossa 40%, Rondinella 15%, other 5%

**Vinification** With indigenous yeasts in 40 hl oak barrels. In the same barrel of the fermentation, from 6 to 10 months.

**Age of Vines** 30-40 years

**Tasting Notes** Bright red. Scents cherry, raspberry. Dry and velvety with good acidity, enhances the minerality

**Reviews** 2022 Vintage

**James Suckling: 94 Points**

2018 Vintage

**Tre Bicchieri**

