

FASOLI GINO

vini dal 1925

AMARONE VALPOLICELLA DOCG LA CORTE DEL POZZO



SOIL TYPE:

Clayey and chalky soils on the highest slopes where vines can be grown.

PRUNING SYSTEM:

Pergola corta veronese

GRAPE VARIETIES:

Corvina and Corvinone 70%, Rondinella 30%

YIELD:

50 tonnes / hectare

HARVEST:

During the harvest, we select loose bunches that are mature and suitable for drying.

WINE-MAKING TECHNIQUE:

The grapes are left in small wooden crates for 5 to 6 months. The grapes are then pressed. Fermentation is carried out in steel vats for 25 to 35 days. The wine is then transferred to oak barrels where it is left to mature for at least 3 years.

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TASTING:

When first bottled, this wine has a vibrant red colour with purple tints. After several years of aging, this becomes warmer tending towards garnet. The wine is full-bodied, tannic and has aromas of ripe prunes, blackberries, cherry syrup and spices such as cinnamon and cloves.

WINE & FOOD MATCHING:

The qualities described above are appreciated best when served with red meats, game and mature cheeses. It may also be enjoyed at the end of a meal served with biscuits with almonds.

SERVING TEMPERATURE:

18 °C

ALCOHOL CONTENT:

15 %Vol.

ABOUT AMARONE:

Amarone is the flagship wine of the Veneto region and so for us, a family with a strong bond with the local area and traditions, it would be unthinkable to not make an Amarone wine. The Amarone is bottled under the “La Corte del Pozzo” brand that expresses the importance of our relationship with the local grape growers who would meet around the well on our property back in the 1900s. Today we work with the same families we collaborated with 30 years ago. With the “La Corte del Pozzo” line we dedicate a parte of our history to these people.

FORMATS AVAILABLE:

0,75lt in boxes of 6

SHELF LIFE:

Traditionally a wine that should be aged for a long time in the bottle, our Amarone may be cellared for 10 to 15 years.

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AWARDS

- 2007** AMARONE DOC CORTE DEL POZZO '00 – GOLDEN MEDAL – BIOFACH
AMARONE DOC CORTE DEL POZZO '00 – 3/5 BOTTLES – I VINI
D'ITALIA
AMARONE DOC CORTE DEL POZZO '00 – 4/5 BUNCHES –
DUEMILAVINI
AMARONE DOC CORTE DEL POZZO '00 – 81/100 – LUCA MARONI
- 2009** AMARONE DOC CORTE DEL POZZO '04 – 2/5 BOTTLES – L'ESPRESSO
AMARONE DOC CORTE DEL POZZO '04 – 84/100 – LUCA MARONI
- 2010** AMARONE DOC CORTE DEL POZZO '04 – 3/3 STARS – VERONELLI
AMARONE DOC CORTE DEL POZZO '04 – SILVER MEDAL – BIODIVINO
- 2011** AMARONE DOC CORTE DEL POZZO '03 – SILVER MEDAL – BIOFACH
AMARONE DOC CORTE DEL POZZO '04 – 2/3 GLASSES – GAMBERO
ROSSO
AMARONE DOC CORTE DEL POZZO '04 – 3/5 BOOTLES – L'ESPRESSO
AMARONE DOC CORTE DEL POZZO '04 – CROWN – HIGHER SCORE
AMARONE DOC CORTE DEL POZZO '04 – 3/3 STARS – VERONELLI
- 2012** AMARONE DOC CORTE DEL POZZO '06 – SCORE 92/100 –
WINESPECTATOR
AMARONE DOC CORTE DEL POZZO '06 – 3/3 STARS – VERONELLI

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AWARDS

- 2014** AMARONE DOC CORTE DEL POZZO '08 – BEST OF BIO RED WINES – BEST OF BIO
- 2015** AMARONE DOC CORTE DEL POZZO '08 – 2/3 STARS – VERONELLI
- 2016** AMARONE DOC CORTE DEL POZZO '08 – 2/3 STARS – VERONELLI
AMARONE DOC CORTE DEL POZZO '11 – GOLDEN MEDAL – MILLESIME BIO
- 2017** AMARONE DOC CORTE DEL POZZO '11 – 3/3 STARS – VERONELLI
AMARONE DOC CORTE DEL POZZO '12 – GOLDEN MEDAL – BIOFACH
- 2018** AMARONE DOC CORTE DEL POZZO '11 – 96/100 3° BEST ITALIAN RED WINE – LUCA MARONI