

FASOLI GINO

vini dal 1925

## VALPOLICELLA DOC “LA CORTE DEL POZZO”



### **SOIL TYPE:**

On the valleys sides of the Val d’Illasi where the soils are mainly limestone.

### **PRUNING SYSTEM:**

Pergola corta veronese.

### **GRAPE VARIETIES:**

Corvina, Rondinella.

### **YIELD:**

12 tonnes / hectare

### **HARVEST:**

Harvest begins in late September. We pass through the vineyards several times to ensure grapes are harvested only when they are mature. Only the best grapes will be pressed. A portion of the grapes are placed in crates to be dried for 15-20 days to increase the proportion of sugar and aromatic components whilst others are crushed a few hours after being picked.

### **WINE-MAKING TECHNIQUE:**

The grapes that have been dried are fermented separately from those that were pressed fresh. The fresh grapes are fermented in stainless steel vats whilst the dried ones are left to ferment in wooden barrels. Only after 10-12 months, and after having assessed the characteristics of the wines, we decide how to blend the two. The wine is then bottled and left to mature for five to six months.

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### **TASTING NOTES:**

The Valpolicella is a vibrant ruby red colour. Initially, this wine gives off all its vitality and strength. After the first year of aging it starts maturing and the tannins and acidity combine with the flavours of ripe fruit. This enriches the wines with a final touch of softness. The bouquet is bursting with aromas of red fruit jam and fresh red fruits with hints of vanilla. On the palate, the wine is dry, smooth, well-bodied and balanced.

### **FOOD & WINE MATCHING:**

This wine pairs well with pasta and rice dishes especially with sauces of game or mushrooms. It is also good served with grilled red meats and medium mature cheeses.

**SERVING TEMPERATURE:** 15-18 °C

**ALCOHOL CONTENT:** 14.5 % Vol.

### **ABOUT VALPOLICELLA “LA CORTE DEL POZZO”:**

The Valpolicella is one of the most important wines traditionally made in our area and therefore represents something special for our family. The local grape varieties are beautiful, generous and allow us to create an exceptional wine. The vineyards are located in the stunning Illasi Valley that falls in both the Valpolicella and Soave appellations. Our Valpolicella is bottled under the “*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 “*Corte del Pozzo*” line we dedicate a part of our history to these people.

**FORMATS AVAILABLE:** 0.75lt

### **SHELF LIFE:**

Valpolicella may be cellared for up to 5 years.

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**AWARDS**

**2017** VALPOLICELLA DOC CORTE DEL POZZO '16 – 89/100 – WINE  
ENTHUSIAST REVIEW