



- **Country:** Italy
- **Region:** Veneto
- **Subregion:** Valpolicella
- **Vintage:** 2016
- **Colour:** Red
- **Grape Variety:** Corvina, Corvinone, Rondinella
- **ABV:** 15.5%
- **Bottle Size:** 150cl
- **Closure:** Natural cork
- **Style:** Full and rich
- **Drink With:** Good conversation and pieces of aged Parmigiano-Reggiano

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CORTE ADAMI AMARONE DELLA VALPOLICELLA MAGNUM 2016

<https://gerrardseel.co.uk/products/corte-adami-amarone-della-valpolicella-magnum-2016>

Corte Adami Amarone Della Valpolicella displays ripe cherry fruit, exotic oriental spices, cocoa, liquorice and floral aromas. The palate is powerful yet graceful and elegant, showing lovely harmony between its rich fruit, its tannic and acidic structure, its alcohol and its slightly viscous mouthfeel. The word Amarone is derived from the word *amaro* - "bitter" - and the long, dry finish reveals the traditional notes of bitter cherry that gave rise to the name. A wine to relish with your nearest and dearest.

Amarone is referred to by the Italians as a "*vino di meditazione*" - a meditation wine, a wine to converse over and to set the world to rights with after a meal. That being said, the newer, drier styles of these *passito* (dried grape) wines are really rather food friendly and can be served alongside a meal and not just afterwards.

From 45 year old vines, grown on the Adami family's Mezzomonte estate in Ferrazze, comes this modern Amarone blend of Corvina, Corvinone and Rondinella. The grapes are dried for 4 months before fermentation begins, giving the wine exceptional concentration and depth.

WINE ADVOCATE ROBERT PARKER 91 POINTS - GILBERT ET GAILLARD 95 POINTS

ABOUT THE GROWER

The Corte Adami estate was created in 1984 by father and son Angelo and Andrea Adami. The Adami family had cultivated vines in Soave and Valpolicella for generations, supplying grapes to some of the finest producers in the region. It was only as recently as 2004 that they decided to start making their own wines and, in little more than a decade, they have carved out an incredible reputation both at home and abroad for their Soave, Valpolicella and Amarone. Although 37 hectares of the estate are planted (27ha in Soave, 10ha in Valpolicella), the Adami family sells all but its very finest grapes so as to be free to make the best possible wines without concession to commercial pressures.

Based in Soave, Corte Adami owns a beautiful vineyard amongst the rolling hills of the historic cru of Castelcerino. Here, the predominantly volcanic soil is the perfect home for the indigenous Garganega grape of Soave, and Corte Adami produces several very refined examples of what is probably Italy's finest white wine.

Despite being a different appellation and a different colour of wine, Valpolicella immediately neighbours Soave and Corte Adami also has vineyard holdings here,

just a few kilometres to the west of its winery. The Adami's Mezzomonte estate in the village of Ferrazze, at the eastern end of the region, was planted between 1962 and 1970 and it supplies the family with the Corvina, Corvinone, Molinara and Rondinella grapes used for its two Valpolicellas and for its Amarone.

Part of the Adami's ultra modern cellar is given over to the passito (drying) process, where grapes are laid out on trays over the winter to shrivel and raisin for around three months. This gentle dehydration sees the grapes lose about a third of their weight, concentrating the sugar, acidity and flavour of the remaining juice. Used for both red and white grapes for the dry Amarone and for the sweet Recioto Di Soave respectively, these are two Corte Adami wines that you really must try.