CORTE QUAIARA



Designation:	Garganega I.G.P. Verona
Grape Varieties:	Pure Garganega
The Territory:	Morainic Hills
Geographical Location:	S. Giorgio in Salici (Sona) hill area
Altitude:	
Vineyard Exposure:	
Soil Type:	Calcareous of Wurmian origin
Training System:	Simple Pergola
Average Age of Vines:	60 years – vieilles vignes
Planting Density:	About 4500 vines per hectare
Harvest:	Manual harvest carried out in mid-October
Crushing:	Gentle crushing of destemmed grapes
Fermentation: 5 months	of spontaneous fermentation in contact
with the skins	
Aging:	
Filtration:	Non-filtered
a 161	

Filtration:	Non-filtered
Sulfites:	Absence of added sulfites
Number of Bottles Produced:	

ANALYTICAL DATA

MORAIN

2021

Alcohol Content:	Total Acidity:5,95 g/l
Residual Sugars:1,7 g/l	Ph :3,35

Characteristics of the Vintage: The 2021 vintage is the second harvest of the Morain project, aimed at exploring the most extreme expression of Garganega on glacial-origin soils. It involves the same grape variety and vineyard as Campo al Salice, but with a completely different vinification process.

The year 2021 was a warmer vintage, yet it maintained great balance. The grapes are selected at harvest in mid-october for a 5-month maceration period with slow spontaneous fermentation.

Organoleptic Examination: It presents a golden yellow color, structure, and breadth. On the nose, aromas of ripe citrus fruits, primarily mature cedar.

A peaty note given by the intense minerality that with the long maceration has turned towards warm and enveloping notes. In the mouth, the crispness of the grape, yellow pulp, and very strong savoriness. A wine only for a few.

Noteworthy is the cleanliness and precision of the aromas that bring Garganega to its highest level.

AZIENDA AGRICOLA CORTE QUAIARA