



Rosso Verona I.G.T.

Description:

"La Giasara" Rosso Verona I.G.T. Corte Merci is made from grapes grown in Valpolicella Classica, on vines at about 400 metres above sea level, characterized by a strong daily temperature range which together with the various compositions of the vines enhances the perfume and structure. Velvety and fruity, it is decanted and perfected in stainless steel barrels.

Wine Tasting:



VISUALLY:

Ruby red colour.



TASTE:

Dry wine with hints of fruit, cherries and black cherries, fresh and fruity.



PAIRING:

Good with lunches and dinners comprising of red meat and grilled meats.



SERVING SUGGESTION:

Pour into large glasses at a temperature of 16°C.

Wine Making:

The harvest takes place in mid October, with the selection and picking of the grapes exclusively carried out by hand.

The wine making with the destalking and pressing begins in the same month. In fact the grapes, after being picked are immediately pressed and transferred into fermentation vats. Fermentation occurs in winemaking containers made of stainless steel with a capacity of hl 125 in a controlled temperature with two manual extractions a day based on what is required. Fermentation lasts between 10-15 days. It is the wine that then decides when it is the right moment to proceed to the racking process, respecting the natural timings of the process in order to complete the alcoholic fermentation.

Refining and Aging:

It takes place in stainless steel tanks in the cellar to naturally maintain a constant temperature that is minimally affected by external variations.



Data:



Rondinella
Corvina
Corvinone
Cabernet Sauvignon



13,0% vol.



0,75 l

Valpolicella Classico D.O.C.



Description:

"Terra Vegra" Valpolicella Classico D.O.C. Corte Merci is produced from the Valpolicella Classica grapes from the hills of Jago. It is a wine which mirrors the traditions of Valpolicella Classica, an easy wine, fresh and fruity, honed in stainless steel barrels. It is good for drinking with the family, or in a bar with friends as an aperitivo.

Wine Tasting:



VISUALLY:

Deep ruby red colour.



TASTE:

Dry lively fresh wine, fruity and with clear note of ripe marasca.



PAIRING:

Goes well with traditional Veronese starters and main courses.



SERVING SUGGESTION:

Pour into large glasses at a temperature of 16°C.

Wine Making:

The harvest takes place at the beginning of October where the grapes are selected and picked solely by hand.

Wine making with the destalking and pressing of the fresh grapes begins in the same month, in fact the grapes after the harvest are pressed immediately and transferred to the fermentation vats.

Fermentation takes place in winemaking vats made of stainless steel in a controlled temperature with two manual extractions based on what is required. Fermentation takes place between 10-15 days. It is the wine that decides when it is the right moment to proceed to the racking process respecting the natural timings of the process in order to complete the alcoholic fermentation.

Data:



Corvina
Corvinone
Rondinella
Molinara nera



13,5% vol.



0,75 l

Refining and Aging:

It takes place in stainless steel tanks in the cellar to naturally maintain a constant temperature that is minimally affected by external variations.



Valpolicella Classico Superiore D.O.C.

Description:

"La Ria" Valpolicella Classico Superiore D.O.C. Corte Merci is made from grapes which are cultivated in Valpolicella Classica in the hills of Jago. It is a wine which mirrors the Classica Valpolicella tradition. A fresh and fruity wine aged in stainless steel barrels to go with lunches and dinners in the best Veronese tradition.

Wine Tasting:



VISUALLY:

Intense ruby red colour with delicate red highlights.



TASTE:

Dry wine fruity with a clear ripe cherry note, ready to drink.



PAIRING:

Good with traditional Veronese dishes, starters and main courses.



SERVING SUGGESTION:

Pour into large glasses at a temperature of 16°C.

Wine Making:

The harvest takes place at the beginning of October, selecting and picking the grapes only by hand.

The winemaking with the destalking and pressing of the fresh grapes starts in the same month. In fact the grapes are pressed immediately after they are picked and transferred to fermentation vats.

Fermentation takes place in winemaking containers made of stainless steel in a controlled temperature, with two manual extractions a day depending on what is required. Fermentation lasts between 10-15 days and it is the wine that decides when it is the right moment to proceed to the racking process, respecting the natural timings of the process in order to complete the alcoholic fermentation.

Refining and Aging:

This takes place in the cellar in order that a constant natural temperature is maintained and so that only a minimal variation in temperature from outside is felt.

It takes place in stainless steel tanks and then in wooden barrels with a capacity of 25 hl for 6 months.



Data:



Corvina
Corvinone
Rondinella
Molinara nera



14,5% vol.



0,75 l

Valpolicella Ripasso Classico Superiore D.O.C.



Data:



Corvina
Corvinone
Rondinella
Molinara nera



15,0% vol.



0,75 l

Description:

"El Pontar" Valpolicella Ripasso Classico Superiore D.O.C. Corte Merci is made from the grapes of Valpolicella Classica from the hills of Jago and its surroundings. It is a wine enriched in the body and perfume of the "ripasso" on the vines from which the Amarone of Valpolicella Classico d.o.c.g. originated. In this way it takes the most important characteristics to make a wine which hones itself in oak casks until it reaches the right balance of body and softness.

Wine Tasting:



VISUALLY:

Intense ruby red colour
with purplish highlights.



TASTE:

Dry wine, hints of ripe cherries.



PAIRING:

Good as an accompaniment to red meat,
boiled meat, grilled food and mature
cheeses.



SERVING SUGGESTION:

Open the bottle 20 minutes before serving.
Pour into large glasses at a temperature of
18°C.

Winemaking:

The harvest takes place at the beginning of October with the selection and picking of the grapes carried out exclusively by hand. The winemaking with the stripping and picking of the fresh grapes starts in the same month, in fact the grapes, after picking are taken immediately and put in the fermentation vats. Fermentation takes place in two stages. The first phase takes place in winemaking containers made of stainless steel at a controlled temperature with two manual crushings a day based on necessity. Fermentation lasts 10-15 days and it is the wine that then decides when it is the right time to proceed with the racking of the wine, respecting the natural time of the process to complete the alcoholic fermentation. A period of storage follows in vats of stainless steel for 4 months where the wine waits to be "reviewed" on the grape marc of Amarone.

Refining and Aging:

This takes place in the cellar in order to naturally maintain a constant temperature is maintained and in order that a minimal variation in temperature is felt from outside. The first four months are for settling, that is the wine is placed in stainless steel vats which is then "repassed" on the grape marc of Amarone. During the second stage it remains in wooden barrels with a capacity of hl 25 in Slavonian oak.



Rosso Verona I.G.T.

Description:

"El Sengio" Rosso Verona I.G.T. Corte Merce is produced from Valpolicella Classica grapes, on vines cultivated at around 400 metres above sea level, characterized by a strong daily temperature range. The "slight drying" of the grapes in the fruit sheds and the varied composition of the vines enhances the perfume and the body, producing an ideal wine for aging. Velvety and fruity, it is decanted into stainless steel barrels and aged in oak barrels.

Wine Tasting:



VISUALLY:

Deeply red but brilliant at the same time.



TASTE:

Dry wine, with spicy aromas, hint of cherry and at the end a very delicate note of pepper, typical of Cabernet grapes.



PAIRING:

Good with lunch and dinner comprising of red grilled meat and Game.



SERVING SUGGESTION:

Uncork the bottle 20 minutes before consuming. Pour into large glasses at a temperature of 18°C.



Wine Making:

We carry out the harvest in the middle of October with the selection and picking of the grapes carried out exclusively by hand. The bunches of grapes are placed into crates, known as "ploto" with a maximum weight of 6 kg destined for a "slight drying" in the fruit sheds. In this manner, the grapes dehydrate and a higher level of sugar is obtained. The winemaking, destalking and pressing of the dried grapes takes place between November and December. It consists of emptying the crates one by one, in order there can be a further quality selection. Fermentation occurs in winemaking containers made of stainless steel at a controlled temperature with two manual extractions a day based on what is required. Fermentation lasts between 20-25 days. It is the wine that then decides when it is the right moment to proceed to the racking process, respecting the natural timings of the process in order to complete the alcoholic fermentation.

Refining and Aging:

This takes place in the cellar in order that a constant natural temperature is maintained and so that only a minimal variation in temperature from outside is felt. In a first period, called "decantation", the wine remains at rest in stainless steel tanks. In a second period, called "aging", the wine rests in wooden barrels with a capacity of 25 hl in Slavonian oak.

Data:



Cabernet Sauvignon
Cabernet Franc
Merlot
Rondinella
Corvina
Corvinone



15,0% vol.



0,75 l

Amarone della Valpolicella Classico D.O.C.G.



Description:

Every single bottle of "Capel del Prete" Amarone della Valpolicella Classico D.O.C.G. Corte Merci is the best example from the vines of Valpolicella Classica from the hills of Jago, which yield with passion, the work and patience of the winegrowers. A wine which rests in its crates when it is still a grape, which is then looked after in oak barrels until it reaches the right balance of body and softness.

Wine Tasting:



VISUALLY:

Deeply red with garnet highlights.



TASTE:

Austere red wine, dry but equally soft and persuasive on the palate. Intense aromas, clear hints of cherry preserved into alcohol and fine spices.



PAIRING:

Good for meals with game, grilled meats and ripe cheeses. It is also a wine that should be savoured slowly.



SERVING SUGGESTION:

Uncork the bottle 90 minutes before drinking. Pour into large glasses at a temperature of 18 degrees centigrade.

Data:



Corvina
Corvinone
Rondinella



16,0% vol.



0,75 l

Wine Making:

We carry out the harvest between the end of September and the beginning of October, selecting and picking the grapes only by hand. The bunches of grapes are placed in crates, also known as "Ploto" weighing a maximum of 6 kg, they are destined to be dried in the fruit sheds for 120/150 days depending on the climatic condition of the season as well as the maturing season and the resting period.

During the winemaking, between January and February, we carry out a destalking and pressing of the dried grapes and we empty the crates in which the grapes have been resting one by one so that we are able to carry out a further quality control.

Fermentation occurs in winemaking containers made of stainless steel in a controlled temperature, with two manual extractions based on what is required. Fermentation takes between 30-45 days and it is the wine that then decides when it is the right moment to proceed to the racking process, respecting the natural timings of the process in order to complete the alcoholic fermentation.

Ripening and Aging:

This takes place in the cellar in order that a constant natural temperature is maintained and so that only a minimal variation in temperature is felt from outside. In the first 6-8 month period, the wine is kept in stainless steel vats which hold hl 50. In the second period of 24 months, it is kept in wooden barrels, capacity hl 25 in Slovenian Oak. The distinctive feature of the wood is that the strips of wood undergo a natural aging process in the open air of between 6/9 months. After this the staves are worked on and left to age naturally, again for a period of 24 months with a maximum period of 48 months, depending on the thickness and the seasonal weather.

The selected "Riserva" is refined in barrels with a capacity of hl 5 also known as "tonneaux" made of French oak which is split with a seasoned wood of 24 or 36 months. The process is followed by aging the wine in bottles for around 6 months.



Recioto della Valpolicella Classico D.O.C.G.

Description:

"La Buseta" Recioto della Valpolicella Classico D.O.C.G. Corte Merce is produced from the Valpolicella Classica grapes from the hills of Jago. It is a unique wine, one of a kind at a national level, produced from dried grapes, partially fermented in order to preserve the natural sugars of the grapes. It is extracted from the marc (remains of the grapes) and decanted into stainless steel barrels until the correct body and sweetness is obtained, and that a fresh wine is produced, sweet but not cloying, a sweet wine which "can be enjoyed".

Wine Tasting:



VISUALLY:

Bright purple red colour.



TASTE:

Sweet wine extremely fruity, delicate but with a well-marked hints of black cherry and ripe red berries.



PAIRING:

Dessert, best served with pastries.



SERVING SUGGESTION:

Open bottle 30 minutes before drinking. Pour into large glasses at a temperature of 14°C.

Wine Making:

We carry out the harvest between the end of September and the beginning of October, selecting and picking the grapes only by hand. The bunches of grapes are placed in crates, also known as "ploto" weighing a maximum of 6 kg, they are destined to be dried in the fruit sheds for 150/180 days depending on the climatic conditions of the season as well as the maturing season and the resting period.

During the winemaking, we carry out a destalking and pressing of the dried grapes and we empty the crates, where the grapes have been resting, one by one, so that we can carry out another quality control.

Fermentation occurs in winemaking in containers made of stainless steel in a controlled temperature, with two manual extractions based on what is required. Fermentation takes between 20-30 days. It is the wine that then decides when it is the right moment to proceed to the racking process, respecting the natural timings of the process in order to complete the alcoholic fermentation.

Refining and Aging:

This takes place in the cellar in order that a constant natural temperature is maintained and so that only a minimum variation in temperature is felt from the outside.



Data:



Rondinella
Corvina
Corvinone



13,0% vol.



0,50 l

Recioto della Valpolicella Classico D.O.C.G.



Description:

"La Doga" Recioto della Valpolicella Classico D.O.C.G. Corte Merci is made from the grapes of Valpolicella Classica. It is unique one of a kind wine at national level, made from dry grapes and decanted into steel barrels and then refined in small oak barrels in order that the taste and perfume are enhanced further, a sweet wine, simply thrilling.

Wine Tasting:



VISUALLY:

Deep purple red colour.



TASTE:

Sweet wine, with fruity aroms of cherry jam on the nose delicate hints of chocolate and spices.



PAIRING:

Suitable for dessert or meditation with dry desserts, creams and excellent with mature and blue cheeses.



SERVING SUGGESTION:

Open the bottle 30 minutes before drinking. Pour into a large glass at 14°C.

Data:



Rondinella
Corvina
Corvinone



14,0% vol.



0,50 l

Winemaking:

We carry out the harvest between the end of September and the beginning of October, selecting and picking the grapes only by hand. The bunches of grapes are placed in crates, also known as "ploto", weighing a maximum of 6 kg. They are destined to be dried in the fruit sheds for 150/180 days depending on the climatic conditions of the season as well as the maturing season and resting period.

During the winemaking we carry out a destalking and pressing of the dried grapes and we empty the crates where the grapes have been resting one by one so that we can carry out further quality controls.

Fermentation occurs in winemaking containers made of stainless steel in a controlled temperature, with two manual extractions based on what is required. Fermentation takes between 20-30 days. It is the wine that then decides when it is the right moment to proceed to the racking process respecting the natural timings of fermentation which is brought to a halt before the complete transformation of sugar into alcohol in order to maintain the natural sweetness of this wine.

Refining and Aging:

This occurs in the cellar in order that a constant natural temperature is maintained and so that only a minimal variation in temperature is felt from the outside. For a period of six months it remains in stainless steel vats with a capacity of hl 5 also known as "tonneaux" made of French Oak.

This wine has a limited production.