

Amarone della Valpolicella DOCG Classico "Corte Vaona"

This Amarone has been called “Corte Vaona ” in order to enhance the ancient paved barnyard (corte) before the manor house , property of the Vaona family since the half of the XVIII century, where Azienda Agricola Novaia is sited; selection because grapes are personally selected by the Vaona brothers from their own vineyards with great accuracy as to obtain the same soft well balanced wine repeatedly year after year, despite varying weather conditions.

Most recent awards

WINE ENTHUSIAST: 92/100

JAMES SUCKLING: 91/100

Winemaking and Aging

Grape Varieties:	Corvina, Corvinone , Rondinella, other local grapes
Fermentation container:	Stainless steel
Aging before bottling:	24 months in barrel
Aging in bottle:	8 months

Vineyard

Vineyard location:	Valpolicella (Verona)
Time of harvest:	The third decade of September

Tasting Notes and Food Pairing

Tasting notes:	Deep garnet colour . Intense perfume, with predominant hints of red fruits and black cherries in the nose, combined with a peculiar note, typical of the drying process. Characteristic spicy hues, with scents of dark chocolate and tobacco, as well as “ goudron notes arising with maturity. Rich bodied, soft and persistent on the palate, with well balanced alcohol, high extract, and a particularly intense mineral note on the finish, enhancing the product’s typicity

2026 Gustinvest - Copyright © All Rights Reserved.