



CORTEFORTE

A STORY OF PASSION AND
DEDICATION IN WINES AND
HOSPITALITY

"Medieval charm in the heart of historic Valpolicella"

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- History

Corteforte was built, at the beginning of 1400, in a strategic point of the Fumane valley, in the district of “**Osan**” (Voxius). Originally it consisted of four side towers connected by a high stone wall and represented an important defensive garrison against raids from the North.

In 1600 the structure became the property of an important Veronese family, who transformed it into a noble country residence. It was thus refined with decorations and enlarged with the construction of cottages. Of the original four, today **only one crenellated tower** remains. At the end of the eighties Corteforte was converted into a **winery and farmhouse** .

The **winemaking cellar**, housed in a rustic annex with controlled temperature, allows the wines to ferment and mature in steel tanks before a long **refinement in tonneaux and French oak barrels**, with capacities from 5 to 25 hl. Under the ancient buildings there is still the original **cellar** , used for the **aging of wines in the bottle** .



- Terroir

The Osan and Bertarole vineyards

About **3 hectares of vineyards** surround Corteforte, in an ideal position for exposure, altitude and terrain. The vineyards planted in 1990 are grown with the traditional method of the **Pergola Veronese**, with south-west exposure, at 150-300 meters above sea level on soil of volcanic, basaltic origin, with red stone and limestone.

Valpolicella grapes

The grapes belong to the ampelographic tradition of Valpolicella: prevalence of **Corvina Veronese**, **Corvinone**, **Rondinella**, **Molinara** and the presence of other native grapes. The collection is entirely intended for the production of the classic wines of Valpolicella: Valpolicella Ripasso Classico Superiore, Amarone and Recioto della Valpolicella Classico. The yield per hectare is 40 quintals for Amarone and Recioto and 110 quintals for Valpolicella. The **drying** of the grapes destined for the production of Amarone and Recioto takes place in the loft, in a strictly traditional way.

- News & Awards

Bibenda 5 Grappoli 2020

Our **Amarone della Valpolicella Classico Vigneti di Osan 2012** received the 5 Bibenda 2020 bunches, yet another recognition of the excellence of Corteforte production.

Bibenda is the project of the Italian Sommelier Foundation that awards the best Italian wines in 2019 on a sample of 27,000 tastings. The evaluation method adopted provides that the recognition of the 5 Bibenda clusters corresponds to a score equal to or greater than 91 out of 100.

Falstaff - 2020 Awards

Falstaff, the prestigious Lifestyle and Luxury magazine leader in both print and digital in the German-speaking countries (Germany, Austria and Switzerland) has recently evaluated and rewarded several Corteforte wines:

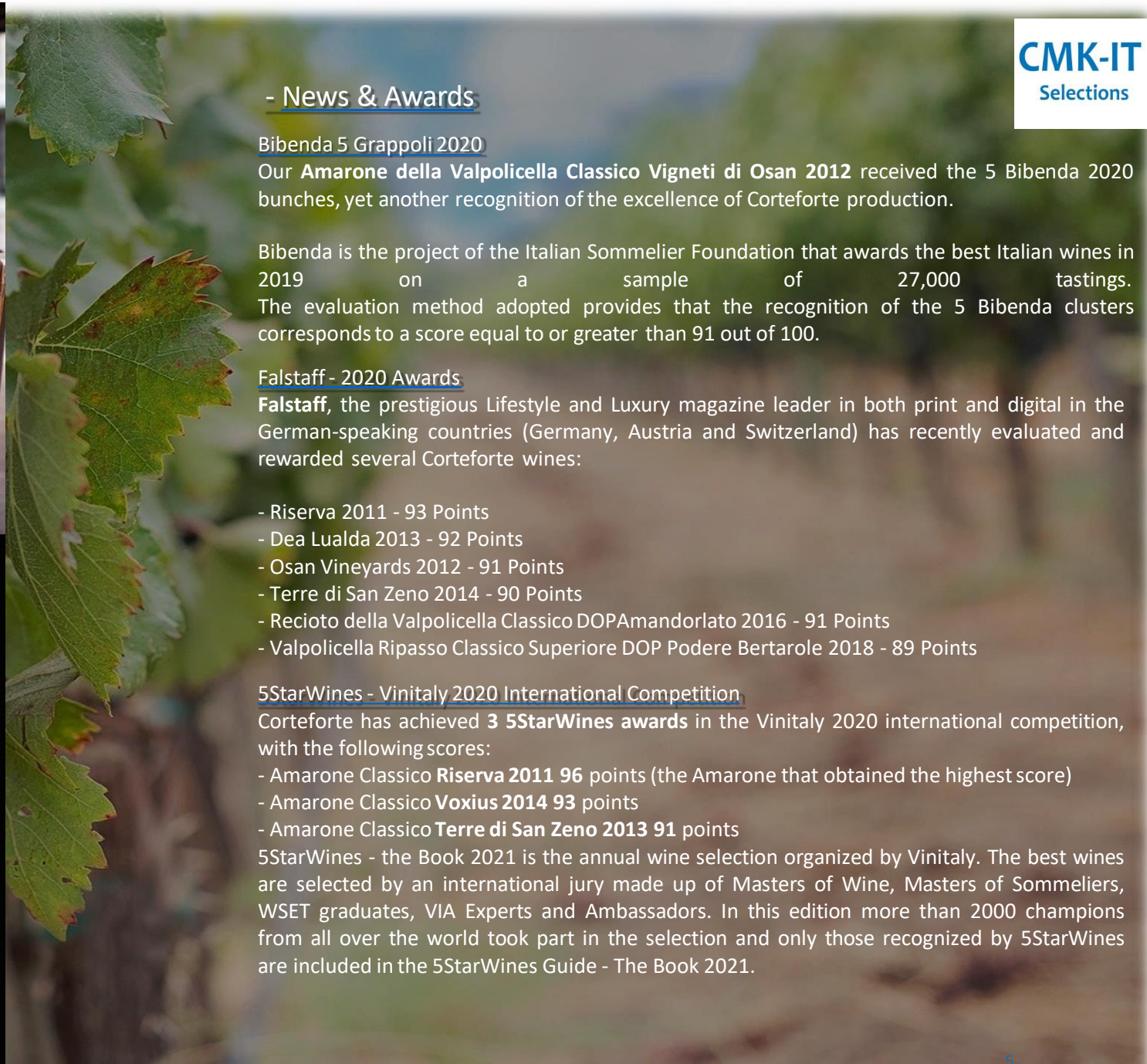
- Riserva 2011 - 93 Points
- Dea Lualda 2013 - 92 Points
- Osan Vineyards 2012 - 91 Points
- Terre di San Zeno 2014 - 90 Points
- Recioto della Valpolicella Classico DOP Amandorlato 2016 - 91 Points
- Valpolicella Ripasso Classico Superiore DOP Podere Bertarole 2018 - 89 Points

5StarWines - Vinality 2020 International Competition

Corteforte has achieved **3 5StarWines awards** in the Vinality 2020 international competition, with the following scores:

- Amarone Classico **Riserva 2011 96** points (the Amarone that obtained the highest score)
- Amarone Classico **Voxius 2014 93** points
- Amarone Classico **Terre di San Zeno 2013 91** points

5StarWines - the Book 2021 is the annual wine selection organized by Vinality. The best wines are selected by an international jury made up of Masters of Wine, Masters of Sommeliers, WSET graduates, VIA Experts and Ambassadors. In this edition more than 2000 champions from all over the world took part in the selection and only those recognized by 5StarWines are included in the 5StarWines Guide - The Book 2021.



Amarone della Valpolicella Classico DOP - "Terre di San Zeno"

Description

“ **Terre di San Zeno** ” Amarone is **vinified exclusively with traditional Valpolicella grapes** . The most beautiful bunches and at the right point of ripeness are selected and left to dry.

The pressing takes place at the beginning of the following year, with a fermentation of 25 - 30 days, due to the low temperature of the period (February - March) and the high natural alcohol content of the must.

After a **long stop in steel** , a **maturation in oak barrels** and a **long refinement in the bottle** , Amarone is **ready and perfect to be drunk** and will remain so for 10 - 15 years from the harvest.

Also available in the large Magnum format - 1.5 liters (2011 and 2012)

Data Sheet

Vineyard

Exposure to south - west, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of about 1,900 l / ha

Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% other native grapes

Color

Intense garnet red, thick, with orange edges due to maturation.

Bouquet and tasting notes

Complex but clean and ethereal aromas of black cherries in alcohol, berries, licorice, anise and spices, which blend with great elegance and a long and intense aftertaste.

Aging

Steel 24-36 months. Large French oak barrel of 25 hl 12 months. 12 months French oak tonneau. Bottle 12 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 15% vol. - Total acidity: 5.30 g / l - pH: 3.60 - Extracts: 38 g / l

Serving suggestions

It goes perfectly with roasts, feathered and furred game, grilled and braised red meats. It is incomparable sipped at the end of a meal, accompanied by mature cheeses, even spicy ones, and happy conversations.



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Amarone della Valpolicella Classico DOP - "Vigneti di Osan"

Description

It is the cru of Corteforte , vinified with the best bunches of a particular and small vineyard called Osan, entirely located in a hilly area.

It is the result of the first selection of the grapes which, harvested at the right point of ripeness, are placed in crates to be selected once again before drying, which lasts until the beginning of the following year. The fermentation, very long due to the low temperature of the period and the high natural alcohol content of the fruit, brings particular aromatic complexity and pleasantness.

Amarone “ Vigneti di Osan ” will gradually improve its particular characteristics over time , with a longevity of over 20 years from the harvest.

Also available in large formats: Magnum - 1.5 liters (2003, 2006, 2009, 2010 and 2012), Jerobeam - 3.0 liters (2009, 2010 and 2012) and McKenzie - 5 liters (2009, 2010 and 2012)

Data Sheet

Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1600 l / ha

Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% Dindarella, Pelara, Oseleta

Color

Garnet red, very intense and thick, with orange edges due to maturation.

Bouquet and tasting notes

Clean and very complex, of raspberries, blueberries and blackberries, black cherries and plums in alcohol, spiced with cinnamon and light pepper, licorice, ginger.

Aging

Steel 24 months. French oak tonneau 30 months. Bottle 18 months.

Service

At room temperature, in large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 15.5% vol. - Total acidity: 5.70 g / l - pH: 3.70 - Extracts: 44 g / l

Longevity from harvest: 15 to 20 years

Serving suggestions

Feathered and fur game and all red meats, seasoned and even spicy cheeses. Unmatched sipped in moments of relaxation.



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Amarone della Valpolicella Classico DOP - "Riserva"

Description

"Vinitaly's international contest, 5StarWines" - The Book 2021 - 96 points

According to the latest specification, the specification "Riserva" is attributable to an Amarone with a minimum aging period of four years from November 1st of the year of harvest and with a content of non-reducing extracts of no less than 32 g / l. All Amaroni di Corteforte have always benefited from a much longer aging and refinement and extracts far superior to those required today for the "Riserva".

While producing only Amaroni with the requirements of the "Riserva", Corteforte has chosen to request certification and to apply this indication exclusively to some of the best products of particular vintages, to obtain a differentiation that helps the user in his choice.

The best bunches are therefore selected, harvested at the right point of ripeness, followed by aging in barrels for at least 36 months and bottle aging for a minimum of 12 months. Also available in large formats: Magnum - 1.5 liters (2008, 2009 and 2011), Jerobeam - 3.0 liters (2008, 2009 and 2011) and McKenzie - 5 liters (2008, 2009 and 2011)

Data Sheet

Vineyard

Exposure to south - west, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone, yield of 1600 l / ha.

Grapes

65% Corvina, Corvinone - 15% Rondinella - 5% Molinara - 15% other native varieties, Pelara, Oseleta, Dindarella

Color

Garnet red, very intense and thick, with orange edges due to maturation.

Bouquet and tasting notes

Aromas of raspberry, blueberry, blackberry with a background of plums, black cherries, cinnamon, pepper, licorice and ginger.

Aging

Steel 24 months. French oak tonneau 30 months. Bottle 18 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Alcohol: 16.5% vol. - Total acidity: 5.60 g / l - pH: 3.70 - Extracts: 40 g / l

Longevity from harvest: 15 to 20 years

Serving suggestions

Red meat and game, aged cheeses. Also ideal as an end of a meal in pleasant conversation and in moments of relaxation.

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Amarone della Valpolicella Classico DOP - "Dea Lualda"

Description

A particular Riserva, born from a special vintage, that of 2006, and for this reason dedicated to the "Dea Lualda". At the time of the Arusnati, ancient inhabitants of Valpolicella in the pre-Roman period, Lualda was revered as the protector of the fields and the bringer of prosperity.

Also available in large formats: Magnum - 1.5 liters (2006 and 2013), Jerobeam - 3.0 liters (2013) and McKenzie - 5 liters (2013)

Data Sheet

Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1900 l / ha.

Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% other native grapes

Color

Intense garnet red, thick, with orange edges due to maturation.

Bouquet and tasting notes

Aromas of raspberry, blueberry, blackberry with a background of plums, black cherries, cinnamon, pepper, licorice and ginger.

Aging

Steel 30 months. French oak barrels 36 months. Bottle 18 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 15.5% vol. - Total acidity: 6.05 g / l - pH: 3.63 - Extracts: 42 g / l

Longevity from harvest: 15 to 20 years

Serving suggestions

Red meat and game, seasoned and spicy cheeses. Also ideal as an end of a meal and in all moments of relaxation.



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Amarone della Valpolicella Classico DOP - "XXX Years in 2 Centuries"

Description

Every ten years, if the quality of the harvest allows it, we present a special and limited edition amarone to celebrate Corteforte's anniversary. "XXX Years in 2 Centuries" 1989-2019 was produced with the grapes of the 2013 vintage and we are particularly proud of it for the abundance of aromas, which recall ripe berries, spices and cocoa; the richness of taste that harmoniously adds cherries in alcohol, leather and dried flowers to the hints of smell, and the flourishing and luxuriant finish that crowns all the previous promises.

Data Sheet

Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1900 l / ha.

Grapes

70% Corvina, Corvinone - 10% Rondinella - 5% Molinara - 15% other native grapes

Color

Intense garnet red, thick, with orange edges due to maturation.

Bouquet and tasting notes

Abundance of aromas, which recall ripe berries, spices and cocoa; richness of taste that harmoniously adds cherries in alcohol, leather and dried flowers to the hints of smell; a flourishing and luxuriant finish to the full crown of all the previous promises.

Aging

Steel 30 months. French oak barrels 36 months. Bottle 18 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 16% vol. - Total acidity: 5.00 g / l - pH: 5.5 - Extracts: 35 g / l

Longevity from harvest: 15 to 20 years

Serving suggestions

Red meat and game, seasoned and spicy cheeses. Also ideal as an end of a meal and in all moments of relaxation.



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Valpolicella Ripasso Classico Superiore - DOP

Description

"Splendid violet florals and youthful cherry fruit, with well-constructed oak, fresh tannins and a bitter twist on the finish" [Decanter](#), May 2020

The grapes are chosen with a careful selection in the vineyard, in double separate collection, to allow the best ripening and immediately pressed and de-stemmed. Fermentation, carried out in containers of limited capacity, is carried out until the sugars are exhausted with frequent pumping over, to obtain a perfect extraction of the aromas and flavors of the fruit.

In April of the following year, the wine is re-fermented on the skins of Recioto or Amarone, enriching it with further aromas, colors, body and gradation. This technique, typical of Valpolicella, is called Ripasso. Valpolicella Ripasso Classico Superiore thus becomes a wine with high extracts, high alcohol content and extreme longevity. Also available in large formats: Magnum 1.5 liters (2015, 2016) and Jerobeam 3.0 liters (2016).

Data Sheet

Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

70% Corvina, Corvinone - 20% Rondinella - 10% Molinara

Color

Intense ruby red - garnet.

Bouquet and tasting notes

Clean bouquet of forest fruits, black cherries and plums, lightly spiced leather and pepper. The robust and complex body harmoniously recalls the scents of smell.

Aging

French oak barrels for 6-8 months. Bottle 6 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 5.50 g / l - pH: 3.55 - Extracts 34 g / l

Longevity from harvest: 8 to 10 years

Serving suggestions

It goes well with all red meats (baked, grilled, roasted and braised), feathered and furred game and aged cheeses with a strong taste.



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Valpolicella Ripasso Classico Superiore DOP - BIO "Podere Bertarole"

Description

The grapes are chosen with a careful selection in the vineyard, in double separate collection, to allow the best ripening and immediately pressed and de-stemmed. Fermentation, carried out in containers of limited capacity, is carried out until the sugars are exhausted with frequent pumping over, to obtain a perfect extraction of the aromas and flavors of the fruit.

In April of the following year, the wine is re-fermented on the skins of Recioto or Amarone, enriching it with further aromas, colors, body and gradation. This technique, typical of Valpolicella, is called Ripasso. Valpolicella Ripasso Classico Superiore thus becomes a wine with high extracts, high alcohol content and extreme longevity.

Corteforte has been certified BIO since 2018 and this is the first Ripasso from vineyards with RRR certified sustainability.

Data Sheet

Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

70% Corvina, Corvinone - 20% Rondinella - 10% Molinara

Color

Intense ruby red - garnet.

Bouquet and tasting notes

Clean bouquet of forest fruits, black cherries and plums, lightly spiced leather and pepper. The robust and complex body harmoniously recalls the scents of smell.

Aging

French oak barrels for 6-8 months. Bottle 6 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 5.50 g / l - pH: 3.55 - Extracts 34 g / l

Longevity from harvest: 8 to 10 years

Serving suggestions

It goes well with all red meats (baked, grilled, roasted and braised), feathered and furred game and aged cheeses with a strong taste.



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Recioto della Valpolicella Classico - DOP

Description

During the harvest, the external parts of the bunches (in dialect recie or ears, hence the name Recioto) of the Corvina, Rondinella, Molinara grapes are selected, then left to dry naturally.

In January, about half of the “recie” are pressed and the fermentation, often triggered (for the harsh winter) by slightly heating a small part of the must, continues slowly at a temperature of about 10 degrees centigrade. At the beginning of March the remaining grapes are pressed, with a very high sugar content, and to this must is added the one obtained previously and still in fermentation.

The decanting begins when the alcohol reaches 12 - 13% of the total volume and the fermentation is definitively stopped shortly after, with the wine still retaining more than 10% of residual sugar.

Data Sheet

Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

70% Corvina, Corvinone - 10% Rondinella - 5% Molinara - 15% native varieties, Pelara, Oseleta, Dindarella

Color

Deep & intense red - garnet.

Bouquet and tasting notes

Extremely complex aromas of berries and sugared almonds, cherry and plum jam, sour cherries in alcohol, with a light hint of spices, vanilla, chocolate, cinnamon and licorice. Shades of violet, iris and wildflowers. The body is sweet and delicate, harmonious and soft like velvet.

Aging

In French oak tonneau 18 months. Bottle 12 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 6.70 g / l - pH: 3.70 - Extracts: 39 g / l - Reducing sugars: 100 g / l

Longevity from harvest: Above 10 years

Serving suggestions

Pandoro di Verona, Panettone, dry sweets, pies and shortbreads. It is the red wine that best accompanies chocolate. Captivating alone, between meals, on any occasion, especially as a couple.



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Rosso Veronese - IGT "Concentus"

Description

The name "Concentus" (lat. Harmony) is inspired precisely by the harmonious union of different grapes , always belonging to the ampelographic tradition of Valpolicella .

The grapes, harvested after careful selection of the best bunches in the vineyard, are left to dry for about 40 days, in order to obtain the best concentration of fruit and tannins .

The fermentation , done in a limited capacity steel tanks, is carried out with frequent pumping until the exhaustion of the sugars, in order to obtain a better extraction of the perfumes and aromas of the fruit .

Data Sheet

Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

Corvina, Corvinone and Rondinella, with the addition of other grapes from the ampelographic base of Valpolicella.

Color

Intense ruby-red.

Bouquet and tasting notes

Clean bouquet of black berried fruits, spices, leather and pepper. Robust and complex body, as harmonious as its name.

Aging

French oak barrels for 8-10 months. Bottle 6 months.

Service

At room temperature, in very large crystal glasses.

Analytical data

Variables according to vintage Alcohol: 14% vol. - Total acidity: 5.30 g / l - pH: 3.60 - Extracts 37 g / l

Longevity from harvest: 10 – 12 years

Serving suggestions

Roasts, grilled and grilled meats, cold cuts and fresh cheeses.



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Rosso Veronese - IGT "Rubro"

Description

Last (... but only in chronological order) of Corteforte wines, it represents a tribute to fans of grilled red meat and, at the same time, to the Latinity of Valpolicella for the color that the Romans already preferred in its grapes and wines.

It is deliberately chosen to make matching the traditional grapes to other and the vines Syrah, Merlot and Cabernet to obtain a product of the greater body, more tannic and fruity, with violet hue and ink pigments.

Its robust structure is also well suited to all dishes with a strong or spicy flavor.

Data Sheet

Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

Corvina, Corvinone, Rondinella, Molinara, Cabernet, Merlot, Syrah.

Color

Intense ruby-red.

Bouquet and tasting notes

Refined, with clear, vinous, sweet and complex fragrances of berries, plums, cherries and roses that stand out in its fresh and vivid tannins.

Aging

French oak barrels for 8-10 months. Bottle 6 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Alcohol: 14% vol. - Total acidity: 5.50 g / l - pH: 3.50 - Extracts 32 g / l

Longevity from harvest: 8 – 10 years

Serving suggestions

It goes well with cheeses, cured meats and dried meats with a strong taste. Tasty first courses of pasta, grilled and baked meats.



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KNOW A LITTLE MORE ABOUT US !

We are a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

CMK Selections, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

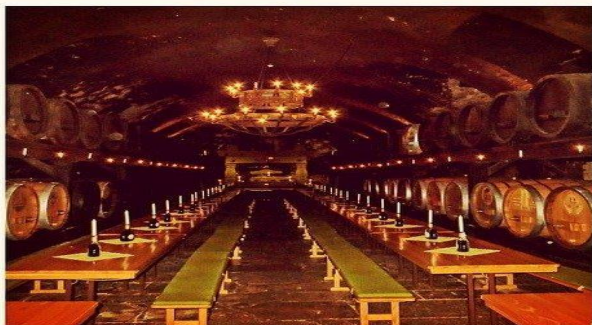
CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

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THANK YOU !



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