



Corteforte

is the property of **Carlo Maria Cerutti**, an enthusiastic grape cultivator that has restructured the winery, maintaining as much as possible its original characteristics. The property is located in Fumane (20 km north of Verona – Veneto)

Carlo was drawn into the world of wine in 1990 when he purchased Corteforte, the Fortified Court, originally constructed in 1400 and composed of four towers joined together by a high rock wall.

In 1600, the structure became property of an important family in Verona, who transformed it into noble country residence.



Valley	Vigneti di Osan	Vigneti di Bertarole
acres	1.80	1.02
locality	Osan	Bertarole
altitude - exposition	200/350Sud Ovest	200/350Sud Ovest
soil	Tufaceus, clayey, calcareus	Tufaceus, clayey, calcareus
grapewines	Corvina and corvinone 65%, Rondinella 25%, Molinara 5 %, others 10%	Corvina and corvinone 65%, Rondinella 25%, Molinara 5 %, others 10%
system of cultivation	Pergoletta veronese	Pergoletta veronese
vines/acre	3400	3400
age	20	20
metric tons/acre	110	120

OWNER:
Carlo Maria Cerutti

WINEMAKER:
Carlo assisted by
Luigi Andreoli

The estate: Nearly eight acres of grapevines surround the winery. The annual production is about 250-270 metric tons of grape, destined for the production of wines such as **Valpolicella Classico Superiore**, **Amarone**, **Recioto Amandorlato**, and "Il Sole di Corteforte".

The winery has a capacity of 80,000 liters, in wooden and stainless steel containers.

The first year having a significant production was 1993, with just 3000 bottles.



Azienda agricola Corteforte
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Valpolicella Calssico Sup. DOC "Ripasso" 2007	Amarone Classico DOC 2003	Amarone Classico DOC "Vigneti di Osan" 2003	Recioto Classico DOC Amandorlato 2004	Recioto Classico DOC 2005	Il Sole (passito) 2003
			 500 ml btl	 500 ml btl	 375 ml btl
Corvina, Rondinella, Molinara, indigenous grapes (Dindarella, etc.), small quantities of Cabernet	Corvina 65%, Rondinella 15%, Molinara 5, plus additional indigenous grapes 15%	Corvina 65%, Rondinella 15%, Molinara 5, plus additional indigenous grapes 15%	Corvina 65%, Rondinella 20%, Molinara 10% plus additional indigenous grapes 5% (Dindarella, etc.)	Corvina, Rondinella, and Molinara	Garganega (40-50%), plus a mix of various varieties: from Riesling to Chardonnay, Tocai etc.
Maturation: 1 year in wooden casks	Maturation: 2 years in wooden casks, 1 year in bottle	Maturation: 3 years in wooden casks, 1 year in bottle	Maturation: 18 months in wooden casks, 1 year in bottle	Maturation: wooden casks, 18 months in bottle	
7.000 bottles	9.000 bottles	2.500 bottles	2.000 bottles	2.000 bottles	1.200 bottles

