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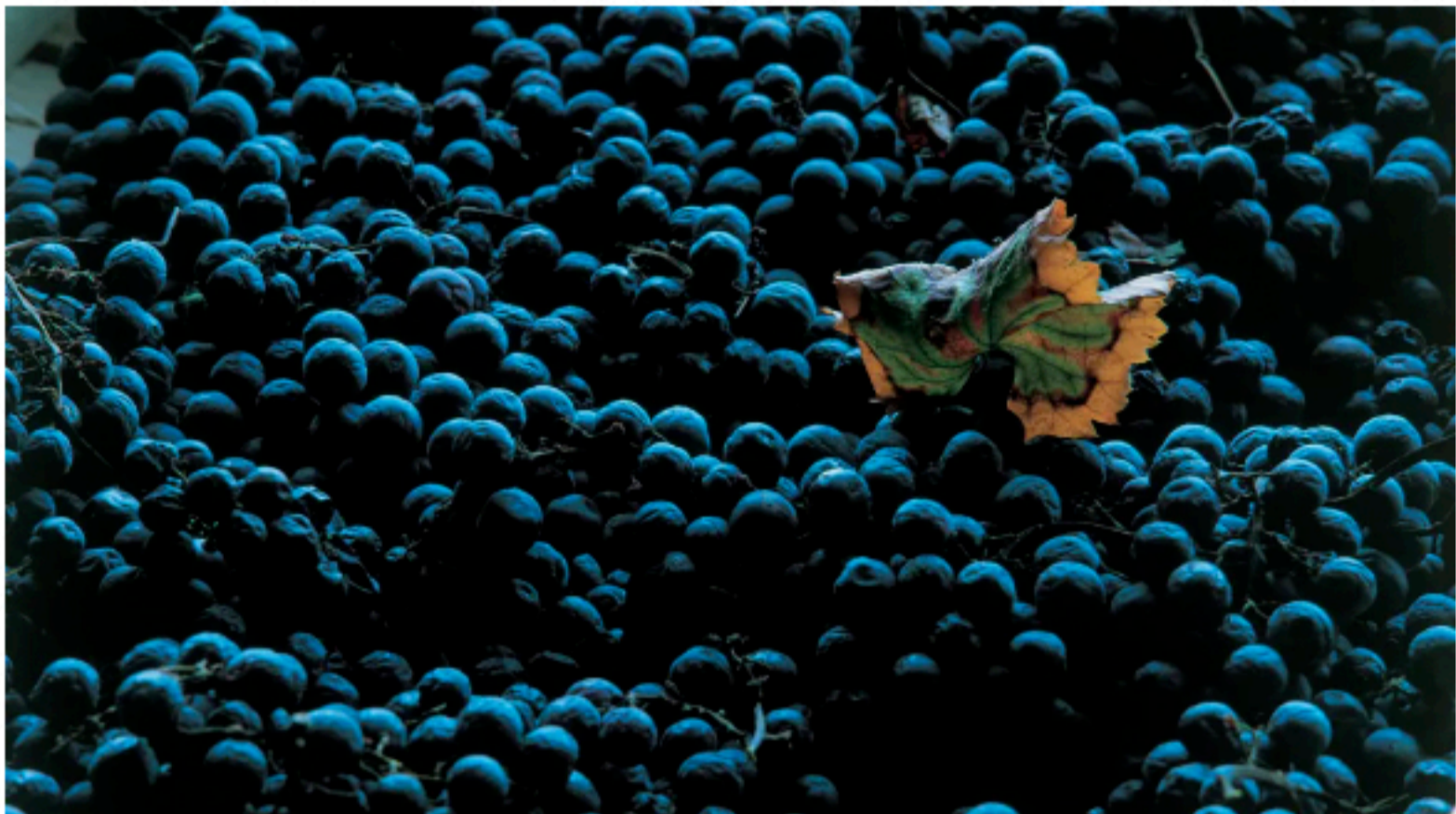
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Robb Report

Why This Northern Italian Red Wine Varietal Is Worthy of Your Attention

It's time you get to know Corvina.



It's been said that older wine lovers drink regions and the younger set drinks varieties. While previous generations of oenophiles chose a Burgundy, Bordeaux, or Amarone—possibly without knowing the primary variety—off a wine list, a small revolution in how we drink has people ordering a glass of Pinot Noir or Merlot, often not caring where the grapes were grown. That said, it would almost be impossible outside of a small area in northern Italy to overhear anyone asking for a bottle of Corvina. Until now.

The main grape in both Amarone della Valpolicella DOCG and Valpolicella DOC wines, Corvina is known for its fresh flavors of cherry and raspberry with notes of chocolate and spice. Amarone della Valpolicella is made mainly with this variety, which must comprise between 45 and 95 percent of the final blend. A variety called Corvinone that was mistaken for Corvina for many years can account for 50 percent of the Amarone blend. Another local grape, Rondinella, can be included in amounts between 5 and 30 percent, which may be rounded out by up to 25 percent of other varieties including Molinara. Produced using a three- to four-month drying process called *apassimento*, Amarone offers boldly concentrated flavors and high alcohol that may mask Corvina's more delicate nature.