

# 2015 CORTE FIGARETTO SENTOARTE CABERNET SAUVIGNON

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## CORTE FIGARETTO, VALPOLICELLA, ITALY



### THE WINE:

100% Cabernet. All estate grown fruit. 450 cases made total, and just 50 cases imported into the United States. 50% of the grapes are picked in September and dried for 30 days on the traditional Amarone drying mats. Then the remaining 50% are harvested in October. The freshly picked grapes are mixed with the 30 day dried grapes before pressing to intensify the flavors and aromas. Winemaker: Mauro Bustaggi.

### THE ESTATE:

Corte Figaretto is a small, family-run farm and winery in the heart of Valpantena DOC, 10 km north of Verona. It is a sustainably grown vineyard, free from pesticides and other chemicals. Mauro Bustaggi is the winemaker, his wife Patrizia is the cellar master, and Mauro's brother is the vineyard manager. They produce Amarone, Ripasso, Classic Valpolicella, Cabernet and Merlot.

### TASTING NOTES:

**Color:** purple-black

**Aromas:** ripe black currant, plum and fig with vanilla notes

**Flavor & Texture:** sweet plums and black cherry show hints of leather and spices on the finish; dense and full bodied with soft, plush tannins

**Food Pairing:** grilled lamb lollipops with rosemary, garlic and Dijon

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