



Azienda Agricola

COALI

ROSSO VERONESE I.G.T.

"I Simieri"



GRAPES: CORVINA 50%, CORVINONE 30%, RONDINELLA 10% AND OTHER TYPICAL GRAPES 10%.

TYPE OF SOIL: CHALKY, CLAY-LIKE AND WELL-DRAINED.

AREA OF PRODUCTION: OWNED VINEYARDS ON THE HILLS (300 M ABOVE SEA LEVEL) OF S. AMBROGIO DI VALPOLICELLA HIGHLY SUITABLE LAND, WHICH IS SOUTH-FACING.

PRUNING SYSTEM: GUYOT.

TIME OF GRAPE HARVEST: AT THE END OF SEPTEMBER, PERFECTLY RIPE GRAPES ARE HAND-PICKED AND SELECTED.

VINIFICATION: THE "SIMIERI" IS PRODUCED WITH THE HIGHEST QUALITY GRAPES SELECTED, LEFT TO DRY ON RACKS FOR AROUND 4 MONTHS. THIS ALLOWS AN INCREASE IN EXTRACT SUBSTANCES AND AROMATIC SUBSTANCES. AFTER THIS, THE GRAPES ARE PRESSED AND LEFT TO FERMENT FOR ABOUT A MONTH. THEN THE WINE IS REFINED IN OAK BARRELS FOR 6 YEARS AND THEN BOTTLED FOR A FURTHER PERIOD OF REFINING.

Tasting Notes:

COLOUR: INTENSE RUBY RED WITH A DELICATE GARNET TINGE.

FLAVOURS: COMPLEX AROMATIC HINTS, WITH TRACES OF COOKED FRUIT, SPICES, AND PLUMS, WHICH MIX WELL WITH THE AROMAS OF TOBACCO AND LEATHER. THIS GIVES A STRUCTURAL FINESSE WHICH IMPROVES WITH AGE.

TASTE: ON THE PALATE IT IS A CONSISTENT, FULL, SAVOURY AND HARMONIC TASTE WHICH BECOMES MORE INTENSE AND AROMATIC WITH AGE. THE ALCOHOL CONTENT IS BALANCED WITH SILKY, SOFT TANNINS WHICH BRING OUT THE CHARACTERISTICS OF A ROYAL WINE.

BEST SERVED WITH: THIS WINE IS PERFECT WITH RED MEATS AND GAME, GRILLED CRUSTACEANS, AND IS ALSO INTERESTING WITH MATURE CHEESE AND IMPORTANT DISHES. IT IS ALSO IDEAL AS A MEDITATION-CONVERSATION WINE, TO ENJOY WITH FRIENDS OR FELLOW DINERS.

ALCOHOL: 16.5%

SERVING TEMPERATURE: 16-18°