



Azienda Agricola

COALI

AMARONE DELLA VALPOLICELLA CLASSICO

"I Vigneti dei Coali"



GRAPES: CORVINA 60%, CORVINONE 20%, RODINELLA 10%, MOLINARA 5%, AND OTHER TYPICAL GRAPES 5%

TYPE OF SOIL: CHALKY, CLAY-LIKE.

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: FROM THE END OF SEPTEMBER TO MID-OCTOBER WHEN THE GRAPES HAVE REACHED AN OPTIMAL STATE OF RIPENESS AND ARE READY TO BE HAND-PICKED.

VINIFICATION/REFINING PROCESS: OUR AMARONE IS EXCLUSIVELY PRODUCED FROM OUR OWN RIGOROUSLY SELECTED GRAPES. IT FOLLOWS A DRYING PROCESS OF 3-5 MONTHS AFTER WHICH THE GRAPES ARE PRESSED AND PLACED IN FERMENTATION. FINALLY THE WINE IS REFINED IN OAK BARRELS FOR 5 YEARS, AND THEN BOTTLED FOR A SECOND PERIOD OF REFINING.

Tasting Notes:

COLOUR: BEAUTIFUL RED RANGING BETWEEN RUBY AND A DELICATE GARNET TINGE.

FLAVOURS: A VERY FULL BOUQUET OF FLAVOURS RANGING FROM VARIOUS RIPE FRUITS, JAMS, FRUIT IN ALCOHOL, BLACK PEPPER, LEATHER AND CHOCOLATE BOUQUET.

TASTE: VERY INTENSE AND LINGERING, STRIKING WITH ITS ELEGANT TANNINS IN PERFECT HARMONY WITH SOFT TASTES. LINGERING TRACES OF ETHEREAL AROMAS, WITH A FULL AND INTENSE FINAL TASTE.

BEST SERVED WITH: FOR THE PREPARATION OF GAME, RED MEATS, GRILLED CRUSTACEANS AND MATURE CHEESE.

ALCOHOL: 16,5%

SERVING TEMPERATURE: 16-18°