



Azienda Agricola

COALI

VALPOLICELLA CLASSICO SUPERIORE

"Vigneto Campo del Bigio"



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

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: AT THE END OF SEPTEMBER, PERFECTLY RIPE GRAPES ARE HAND-PICKED AND LIGHTLY DRIED IN A WELL-AIRED ROOM CALLED "FRUTTAIO".

VINIFICATION: MACERATION OF THE MARCS FOR 20 DAYS, USING TRADITIONAL TECHNIQUES INCLUDING DAILY PUMPING AND PUNCHING DOWN.

REFINING PROCESS: FOUR YEARS IN AN OAK BARREL AND FURTHER AGEING IN THE BOTTLE BEFORE MARKETING.

Tasting Notes:

COLOUR: RUBY RED WITH LIGHT GARNET HUES.

FLAVOURS: COMPLEX, WITH HINTS OF BLACKBERRIES AND COOKED FRUIT, WHICH EVOLVE INTO A DELICATE BOUQUET OF SPICES.

TASTE: ARISTOCRATIC WITH AN OPTIMAL STRUCTURE AND ELEGANT BODY WITH TANNINS, LINGERING WITH TRACES OF ETHEREAL AROMAS, WITH A FULL AND INTENSE FINAL TASTE.

BEST SERVED WITH: IDEAL TO ACCOMPANY RED MEATS AND GAME, MATURE CHEESE AND IMPORTANT DISHES.

ALCOHOL: 14.5%

SERVING TEMPERATURE: 16-18°