



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°