



Amarone della Valpolicella Classico D.O.C.G.

"I Coali"



Grapes: Corvina 50%, Corvinone 30%, 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 3-4 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°