



COALI
TENUTA SAVOIA

Valpolicella Classico Superiore D.O.C.

“Il Bigio”



Grapes: Corvina 50%, Corvinone 30%, Rodinella 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: three years in an oak barrel and further ageing in the bottle before marketing.

Tasting Notes:

Colour: ruby red.

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 important dishes.

Alcohol: 14,5%

Serving temperature: 16-18°