



COALI
TENUTA SAVOIA



Valpolicella Ripasso Classico Superiore D.O.C.

“El Carlin”

Grapes: Corvina 50%, Corvinone 30%, Rodinella 10%, Molinara 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 selected.

Vinification: The Ripasso producing process, which we have always used, consists of refermenting the most recent vintage Valpolicella with the marcs of the new Amarone. This means that the wine acquires a better structure and complexity, as it is in contact with the skins of grapes left to dry for 3 months which are still rich in sugars and aromas.

Refining process: four years in an oak barrel and further ageing in the bottle before marketing.

Tasting Notes:

Colour: ruby red tending towards garnet.

Flavours: intense plum, cooked fruit and spices which are followed by a tinge of balsamic.

Taste: noteworthy full body, powerful harmony with elegant grains of spice, traces of sour cherry and hints of wild fruit. The alcohol content is married with the structure and elegance of the tannins.

Best served with: a very versatile wine which goes well with all meat based dishes and substantial first courses. Excellent with mature cheese.

Alcohol: 15,5%

Serving temperature: 16-18°