COALI
TENUTA SAVOIA



Rosso Veronese
I.G.T.

"I Simieri"

Grapes: Corvina 50%, Corvinone 30%, Rodinella 10% and other typical grapes 5%.

Type of Soil: chalky, clay-like and well-drained.

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 "Simieri" is produced with the highest quality grapes selected, left to dry on racks for around 4 months. This allows an increase in extract substances and aromatic substances. After this, the grapes are pressed and left to ferment for about a month. Then the wine is refined in oak barrels for 4 years and then bottled for a further period of refining.

Tasting Notes:

Colour: intense ruby red with a delicate garnet tinge.

Flavours: complex aromatic hints, with traces of cooked fruit, spices, and plums, which mix well with the aromas of tobacco and leather. This gives a structural finesse which improves with age.

Taste: on the palate it is a consistent, full, savoury and harmonic taste which becomes more intense and aromatic with age. The alcohol content is balanced with silky, soft tannins which bring out the characteristics of a royal wine.

Best served with: this wine is perfect with red meats and game, grilled crustaceans, and is also interesting with mature cheese and important dishes. It is also ideal as a meditation-conversation wine, to enjoy with friends or fellow diners.

Alcohol: 16,5%

Serving temperature: 16-18°

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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°

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Valpolicella Ripasso Classico Superiore D.O.C.

"Il 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 wehave 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°

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Valpolicella Classico Superiore D.O.C.

"I Pipioni"

Grapes: Corvina 60%, Corvinone 20%, 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: intense plum, cooked fruit and spices which are followed by a tinge of balsamic.

Taste: full flavoured and balanced with an elegant and well proportioned, leaving a spicy and harmonious after taste. The refining in barrels enriches the aromatic complexity of this important wine.

Best served with: goes well with first courses with meat-based sauces, red meats, grilled meat, game and cheese.

Alcohol: 14,5%

Serving temperature: 16-18°

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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°

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Valpolicella Classico D.O.C.

"Savoia"

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 selected.

Vinification: maceration of the marcs for 15 days, using traditional techniques including daily pumping and punching down.

Tasting Notes:

Colour: garnet red with a good intensity, tinged with ruby.

Flavours: a good fruity intensity which brings to mind red fruits and cherries.

Taste: enveloping and lingering, it has a good body and is balanced with hints of sour cherry and fruit, with soft well-structured tannins.

Best served with: this is a wine which goes well with all meals and is best served with first courses.

Alcohol: 12,5%

Serving temperature: 14-16°

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