



Amarone della Valpolicella DOC *Classico "Cà Coato" 201*

GRAPE VARIETIES

Corvina, Corvinone, Rondinella

WINEMAKING

Between the end of December and the end of January the withered grapes are pressed in a de-stemming winepress and then left to macerate at a cold temperature for 7-10 days, followed by a 20-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts. ½ rimontage is carried out.

AGEING

The wine is aged in oak barrels and a small part in cherry and chestnut barrels for 24 months, then in bottles for 6-12 months.

ANALYTIC DATA

Alcohol content: 17,5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby color with garnet hues. Intense and complex bouquet, notes of raisin, blackberry, cranberry and plum, hints of tobacco, black pepper, liquorice and coffee.

The taste is dry, smooth and warm; it has a full, robust palate with an evident but pleasant taste of minerals and tannins and hints of balsam and boero chocolate; it leaves a pleasant spicy aftertaste; this profound, harsh, austere wine needs time to fully express itself.

GASTRONOMY

Ideal with game, braised, stewed, salami and grilled meats and slightly spicy cheeses. Try it with a mature Parmigiano Reggiano.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

