

CORTE RUGOLIN



Corte Rugolin is the name of an old manor house of the late 1600's. This property, owned by Count Nuvoloni, was purchased in 1971 by Bruno Coati and his wife Silvia. The Coati family has been making wine since 1918. The vineyards are in the heart of Valpolicella Classica, a soil ideal for the production of grapes, cherries and olives. The research and experiments are continuously ongoing. In the last few years the fourth generation of the Coati family, Elena and Federico, have entered the family business. They expanded operations, with the collaboration of their parents and Oenologist Luigi Andreoli, and started Corte Rugolin. Their 12 acres of vineyards are designated for the production of very high quality wine. They are reaching these goals by increasing the density of the vineyard, reducing the yield per vine and the usage of smaller barrels. The true character of the wine is never forgotten. Confirmation of Corte Rugolin's success is evident by the receipt of two gold medals in the recent competition of "Vini Classici della Valpolicella" and "Eno Conegliano". They have also been awarded 2 glasses in the Gambero Rosso 2000 edition and mentioned as one of the up and coming wineries to watch from Veneto.

AMARONE CLASSICO RISERVA "MONTE DANIELI" DOCG

"MONTE DANIELI"

REGION: Veneto

WINEMAKER: Federico Coati

VARIETAL: 55% Corvina, 15% Corvinone, 5% Rondinella,
and 25% native varieties (Molinara, Dindarella, Croatina)

COLOR: Deep garnet red

BOUQUET: Baked fruit, dry prunes and wild cherries in spirit,
ginger and tobacco

TASTE: Intense and rich with layers of baked fruit, dry prunes,
wild cherries, tobacco and spices such as ginger

AGEING: Highly selective grapes are picked and placed in racks
for 120-150 days, then vinified and matured. The wine is aged
for 24 months; 70% in large oak casks and 30% in lightly
toasted barriques. The wine is then blended and aged in large
casks for six months. Prior to release the wine has to be refined
in the bottle for at least one year

VINEYARD SIZE: 15 acres

YIELD PER VINE: 5.5 lbs

CASES PRODUCED: 830

FOOD PAIRING: Grilled red meat, wild boar, venison, cheddar
cheese. Perfect for sipping in front of a fire

SERVING TEMP: 68° F (20° C)

Open two hours in advance



AMARONE
della VALPOLICELLA
CLASSICO
Monte Danieli

