



# 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.

## ARESCO "PASSITO VERONESE" IGT

REGION: Veneto

WINEMAKER: Federico Coati

VARIETAL: 30% Garganega, 60% Chardonnay and 10% Riesling

COLOR: Golden honeyed hues

BOUQUET: Intense bouquet with hints of acacia, honey, vanilla and spices

TASTE: Delicious hints of honey, dried apricots, a mix of fresh floral spices

AGEING: Dried on racks for 90-120 days, 1 year in barrique

VINEYARD SIZE: Special selection of grapes

YIELD PER VINE: 5.5 lbs

CASES PRODUCED: 4000 bottles

FOOD PAIRING: Cream based desserts and mature cheeses

SERVING TEMP: Chilled: 60° F (16° C)

