

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 & 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 vineyard 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 Cenepliano". 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.

VALPOLICELLA CLASSICO



REGION: Veneto
WINEMAKER: Federico Coati
VARIETAL: 60% Corvina, 25% Rondinella,
5% Molinara and 10% old vines
COLOR: Brilliant, ruby red
BOUQUET: Cherries and almonds
TASTE: Youthful, rapid and harmonious with hints
of maraschino cherries, raspberries and almonds.
The characteristic distinctive nutty undertone is
displayed in this wine
VINEYARD SIZE: 15 acres
YIELD PER VINE: 7 lbs
CASES PRODUCED: 1,500
FOOD PAIRING: Homemade pasta with ragu sauce,
chicken or filet mignon
SERVING TEMP: 68° F (20° C)

AMARONE CLASSICO

REGION: Veneto
WINEMAKER: Federico Coati
VARIETAL: 60% Corvina, 20% Rondinella, 5% Molinara and
15% Old Venetian vines
COLOR: Deep purple with brown reflections
BOUQUET: Hints of raisin, current, dry spices
TASTE: The old style Amarone is expressed in this bottle. Rich,
broad shouldered, dry wine with beautiful legs. Notes of
raisins, ginger, tobacco and wild cherries are in harmonious
balance
AGING: 24 Months in oak
YIELD PER VINE: 5.5 lbs
CASES PRODUCED: 1,600
FOOD PAIRING: Venison, osso buco, cheddar cheese
SERVING TEMP: 68° F (20° C)

