

# CORTE RUGOLIN



It is the wine made by Bruno Coati, father of the twin siblings who own Corte Rugolin. The Coati wines displays the traditional wine methods of the area. 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

"CROSARA DE LE STRIE"

REGION: Veneto

WINEMAKER: Federico Coati

VARIETAL: 40% Corvina, 20% Corvinone, 20% Rondinella,  
and 20% native varieties

COLOR: Deep purple with brown reflections

BOUQUET: Hints of raisin, current, dry spices

TASTE: This classic style of Amarone is rich showing notes  
of ginger, tobacco and wild cherry. It is the perfect balance  
between acidity, fruit and tannin, therefore allowing it to age  
for 10+ years.

AGEING: 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)

