

AMARONE CLASSICO CORTE RUGOLIN: MONTE DANIELI

BACKGROUND

Corte Rugolin is the name of an old manor house which dates back to the end of the 17th century and which has, annexed to it, other buildings and porticoes. These are of a style and design appropriate to the needs of an agricultural estate which produces, above all, wine, but also cherries and olives. Originally owned by the noble Nuvoloni family, it was acquired in 1971 by Bruno Coati and his wife Silvia in order to provide a more substantial base for the production and sale of the family's wines, activities which were started in 1918 by great-grandfather Fortunato and then carried on by grandfather Giuseppe. The land here in the central valley of the Valpolicella Classico zone (that of Marano), is made up of hard red terrain on a subsoil of Middle Eocene basalt and limestone from the Lower and Middle Cretaceous periods. It is particularly suitable for the cultivation of grapes, cherries and olives. Good wine comes from good Vineyards: this has always been the guiding principle for Bruno and Silvia, who strive to get the very best from their vineyards so as to be able to offer, in turn, the very best to the drinkers of their wines. Their tenacious efforts have been rewarded with some very prestigious accolades, such as the prizes won at the Palio del Recioto and the Concorso Vini Classici della Valpolicella. Although experience and tradition are important, the Coatis are certainly not resting on their laurels: experimentation continues to proceed as the market demands wines of ever-increasing quality.



Within the last few years, Bruno and Silvia's two children, Elena and Federico, have become involved in the running of the estate. With the skills and knowledge they have acquired, the passion which they have inherited, the research which they continue to foster, and drawing on the great experience of their parents (who continue to devote most of their time to the company), Elena and Federico are bringing in a new wave of innovation, while demonstrating, at all times, their healthy respect for nature and the environment.

Greater plant density; lower yields per vine; the "revival" of ancient grape varieties which produce tiny quantities but give excellent quality wines; the limited and prudent use of new oak barrels. All of these factors have led to a more progressive image and certainly to new taste sensations for those who taste our wines, even though these still retain those flavours and aromas which are typical of the products of Valpolicella Classico.

TECHNICAL DETAILS

Mount Danieli Vineyard:

Area: 2.50 hectares, Council of San Pietro in Cariano, località Castelrotto

Exposure: West /North West

Grape-growing method: pergola

Average Production: 8000 kgms/ha

Grapes: Dindarella 15%, Corvinone 35%, Corvina 25%, Rondinella 20%, Molinara 5%

No. Vines per Hectare: 3300

METHOD OF PRODUCTION:

The bunches of grapes used to make this wine are carefully selected in the vineyard before being laid out to dry on racks or in crates for 120-150 days. After the initial vinification procedures, the wine is divided into two lots which are then aged separately: 70% matures for at least two years in oak tonneaux, whereas the other 30% ages, also for a couple of years, in oak barriques which have been just lightly toasted so as not to alter unduly the wine's typical characteristics. These base wines are then blended and the final product spends another six months in large oak barrels prior to bottling. The wine benefits from at least a year's bottle-ageing before release.

TASTING NOTE:

The wine has a deep garnet colour and an intense scent of baked fruits, cherries preserved in alcohol and spices. Its rounded fruit, perfectly balanced by its forceful structure, makes it outstanding with grilled meats or hard-and even strongly-flavoured-cheeses, but it also makes an ideal accompaniment, even without food, for friendly conversation. Serve at room temperature, taking care to uncork the bottle a few hours beforehand.