

## 2008 San Cassiano “Classico” Amarone



35% Corvina, 35% Corvina Grosso, 25% Rondinella, 5% Molinara, aged 24 months in small French oak barrels (225L). 16.5% ABV. The biggest of the three wines in this collection, Mirko Sella produces a more modern style with this single vineyard, 600 case production.

### Tasting Notes:

- Color: Dark saturated ruby with inky flashes.
- Aromas: Red raspberry and ripe boysenberry with milk chocolate and candied nuts.
- Flavors: Round and voluptuous on the palate with concentrated berry flavors and sweet vanilla oak.

## 2009 San Cassiano “Nuovo” Amarone



70% Corvina, 25% Rondinella, 5% Molinara, aged 24 months in French oak barrels (500L). 15.5% ABV. This displays a freshness and approachability rarely seen in Amarone wines. Still brawny and powerful this is a great Amarone to introduce yourself and others to these wines. 1,100 cases made.

### Tasting Notes:

- Colors: Ruby with garnet hues.
- Aromas: Ripe damson fruit, black cherry and blueberry – whispers of herbs and tobacco.
- Flavors: Mouth filling flavors of blueberry and dark chocolate covered cherry. A freshness that persists through the long finish.

## 2010 Corte Figaretto “Brolo del Figaretto”



60% Corvina, 25% Rondinella, 5% Molinara, 5% Oseleta, 5% Croatina, aged 24 months in 50% new, 50% 1–2 year old small French oak barrels (225L). Winemaker Mauro Bustaggi is one of the true maestros of the Valpolicella region. His Amarone is from his estate vineyard and shows elegance and complexity almost never seen in Amarones. 1,200 cases made.

### Tasting Notes:

- Color: Deep ruby red color with blood-like highlights.
- Aromas: Ripe red cherry and raspberry with hints of new leather and spice.
- Flavors: Round, softer tannins with full bodied elegance. Intense berry liquor and vanilla bean coat while the long complex finish is graceful.