

2006 AMARONE DELLA VALPOLICELLA

CANTINA SAN CASSIANO
VENETO, ITALY



THE WINE:

Harvested from the Campi Ferzi vineyard from 25 year old vines. 40% Corvina, 40% Corvina Grossa, 10% Molinara, 10% Rondinella. The fruit is all hand-harvested and then dried on straw mats for 120 days in the traditional method. Aged for 22 months in small French oak barriques.

THE ESTATE:

A ten acre vineyard in the Mezzane hills of Valpolicella. Owned and farmed by winemaker Mirko Sella. Mirko combines “today’s technologies with timeless traditional winemaking methods.” He is dedicated to the pursuit of absolute perfection in his wines.

TASTING NOTES:

Color: Opaque – dark, deep ruby flashes showing the wine’s intensity.

Aromas: Deep red fruits of raspberry and cocoa tinged blueberry and soft leathery notes.

Flavors: Sweet ripe berries and leather are enhanced by vanilla oak and dried plums. Powerful and rich with chewy, round tannins and a creamy mouthfeel. At almost 8 years old, this wine is ready to drink with at least 1 hour to breathe. It could continue to age for another 10 years.

Food Pairing: Bacon wrapped dates stuffed with gorgonzola or parmesan cheese.

~Drink now through 2021~