

2008 VALPOLICELLA SUPERIORE

CANTINA SAN CASSIANO
VENETO, ITALY



THE WINE:

40% Corvina / 40% Corvina Grossa

10% Molinara / 10% Rondinella

The grapes are hand harvested and dried for 40 days before being gently pressed using gravity only. Aged for 18 months in French oak.

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: Dark ruby purple.

Aromas: Ripe berries, dusty vanilla and new leather with whispers of dried plums.

Flavors & Texture. The sweet, black berry fruit is reminiscent of Amarone, only more subtle, with notes of herbs and leather. Rich and round on the palate with luscious tannins.

Food Pairing: A risotto made with the wine and served with herb-crusted prime rib.

~ Drink now through 2018 ~