

2009 VALPOLICELLA

CANTINA SAN CASSIANO
VENETO, ITALY



THE WINE:

70% Corvina / 20% Rondinella / 10% Molinara

The grapes are hand harvested and dried for 7 days before being gently pressed using gravity only. Aged for 12 months in stainless steel, then 6 months in French oak. Total production 900 cases.

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: Bright ruby.

Aromas: Ripe raspberry, cherries and tea leaves with whispers of white pepper.

Flavors & Texture: The sweet, raspberry fruit is enhanced with notes of herbal tea and leather. Rich and round on the palate yet light and fresh on the finish.

Food Pairing: Anything off the barbeque – gourmet burgers, ribs or spicy chicken with a sweet and tangy BBQ sauce.

~ Drink now through 2018 ~