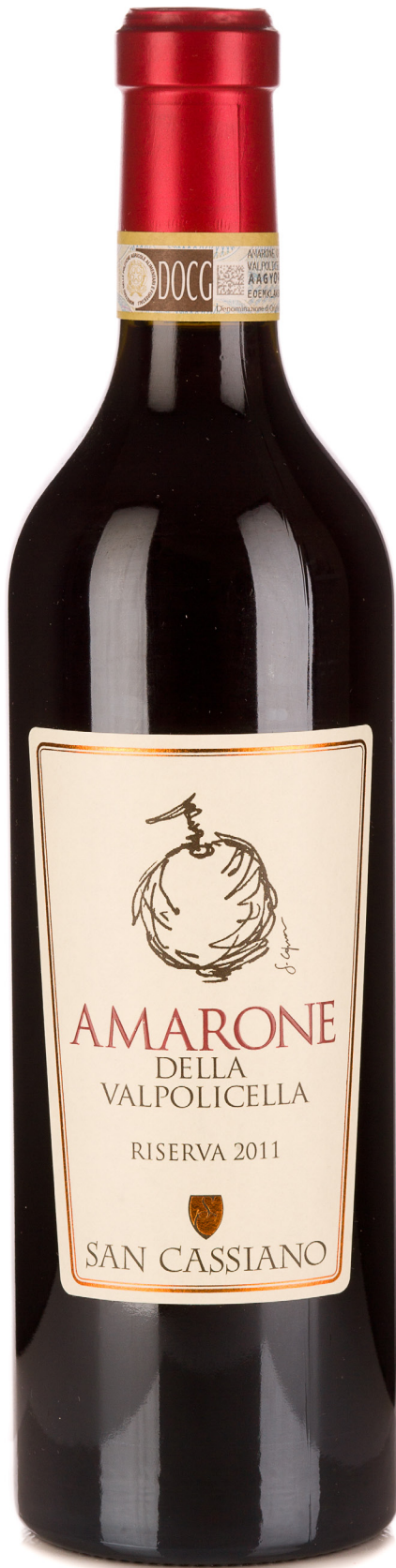


2011 SAN CASSIANO AMARONE DELLA VALPOLICELLA RISERVA CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

The first Riserva Amarone produced by Mirko Sella. The blend is 70% Corvina Grosso, 25% Rondinella and 5% Molinara. The grapes are harvested at 4:00 a.m. during the first few days of October to maintain the freshness of the fruit. Triple sorted by hand to remove any under ripe or overripe grapes. The fruit is then dried for 120 days in the traditional Appassimento method. Each bottle required over 24 pounds of grapes. The wine was aged in 100% New French oak barrels for 24 months and then bottle aged for 30 months prior to release.

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: Dense ruby-purple

Aromas: Ripe red berries and sweet cherry with notes of dark chocolate, vanilla bean and almond paste.

Flavor & Texture: Intense and powerful the red cherry and chocolate notes are enhanced with vanilla and subtle leather. The 17% alcohol is completely impossible to taste but certainly takes its effect on your mood!

Food Pairings: Dark chocolates or strong aged cheeses.

-DRINK NOW THROUGH 2031-