

2011 SAN CASSIANO VALPOLICELLA SUPERIORE

CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

The 2011 San Cassiano Valpolicella Superiore is a single-vineyard wine from the Alene Vineyard in the Mezzane Hills outside of Verona. The blend is 70% Corvina, 25% Rondinella, and 5% Molinara. The grapes are harvested at full ripeness and left to dry on traditional drying mats (typically used for Amarone) for 40 days. During this period the grapes lose water to evaporation while sugars and flavors are concentrated. The wine is aged for 24 months in French oak barrels and then another 12 months in the bottle prior to being released. The total production in 2011 was just under 6000 bottles.

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: beautiful glowing ruby-garnet

Aromas: sweet black and red fruits mix with vanilla bean and milk chocolate

Flavor & Texture: ripe berry and sweet cocoa flavors lead into leather and chocolate notes; round and full bodied yet with soft and plush tannins

Food Pairings: risotto made with the wine and served with herb-crusted prime rib

-DRINK NOW THROUGH 2023-