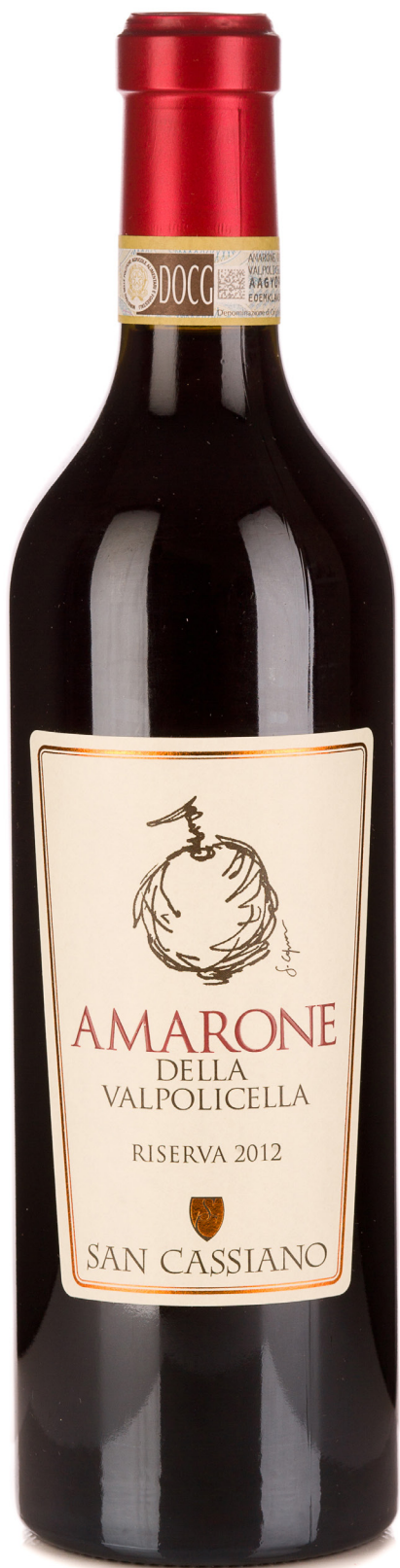


2012 SAN CASSIANO AMARONE DELLA VALPOLICELLA RISERVA

CANTINA SAN CASSIANO, VENET, ITALY



THE WINE:

This tiny production Riserva Amarone produced by Mirko Sella is made only in the best vintages. The blend is 70% Corvina Grosso, 20% Corvina, and 10% Rondinella. 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 underripe 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 organically 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 and his olive oils.

TASTING NOTES:

Color: deep blood garnet red

Aromas: ripe red fruits, melted chocolate, vanilla bean and cherry liquor

Flavor & Texture: intense and concentrated flavors of black and red cherry with mouth-filling tannin; hints of cocoa dusted blueberries and vanilla bean; the 17% alcohol is well hidden behind the soft tannin and layered ripe fruits

Food Pairing: braised beef short ribs in a pomegranate bbq sauce

-DRINK NOW THROUGH 2027-