

2012 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 blueberry, cherries and fresh tea leaves with hints of leather.

Flavors & Texture. The sweet, berry fruit is enhanced with notes of herbal tea and white pepper. Silky and textured on the palate yet light and fresh on the finish.

Food Pairing: Anything; from barbeque (gourmet burgers or spicy chicken) to cedar plank salmon.

~ Drink now through 2018 ~