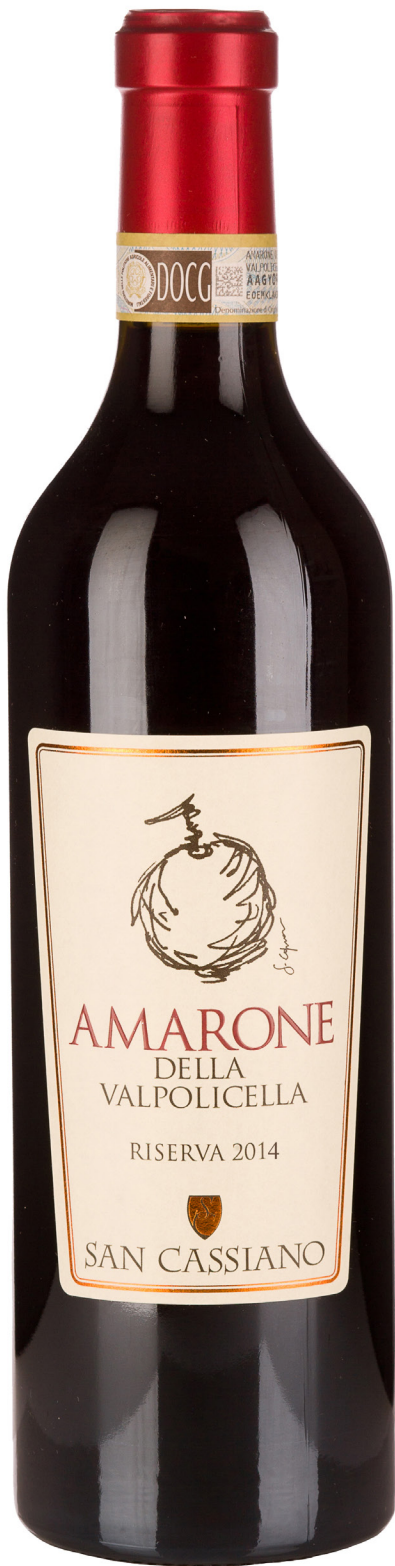


2014 SAN CASSIANO AMARONE DELLA VALPOLICELLA

CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

This micro-production Riserva Amarone was made by Mirko Sella from his finest grapes on the Estate. 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 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 40 months and then bottle aged for 30 months prior to release.

THE ESTATE:

A ten acre vineyard and winery located 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. He also produces a world class extra virgin olive oil from 100 year old olive trees on the estate.

TASTING NOTES:

Color: Glowing ruby-violet

Aromas: Sweet red berries, vanilla pipe tobacco, dark chocolate and leather

Flavor & Texture: Ripe red fruits, baking spices and melted bakers chocolate lead to a rich and full bodied texture; Long, soft and balanced tannins fill the palate

Food Pairing: Braised beef short ribs in a rich red wine sauce

-DRINK NOW THROUGH 2029-