

2014 SAN CASSIANO AMARONE SELEZIONE DI MIRKO

CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

This micro-production 1,400 bottle release is the result of a rigorous selection of grapes from winemaker Mirko Sella's favorite sections of his vineyard in the Mezzane Hills area of the Valpolicella wine region. It's a blend of 80% Corvina Grosso, 10% Rondinella, and 10% Molinara, and the wine was fermented in small French oak barrels and then aged for 24 months in 80% new French oak. The grapes are all hand harvested and then dried for 120 days prior to gentle pressing.

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 crimson with a maroon-purple core

Aromas: ripe black and red berries with new leather and dried tobacco leaf

Flavor & Texture: sweet black cherry and chocolate lead to a mouth-filling texture supported by drying tannins on the finish

Food Pairing: prime, dry aged filet mignon with Gorgonzola

-DRINK NOW THROUGH 2028-