

2015 SAN CASSIANO AMARONE SELEZIONE DI MIRKO

CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

This micro-production 1,400 bottle Amarone 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 result of that process, called Appassimento, is loss of water due to evaporation and concentration of fruit sugars.

THE ESTATE:

A ten acre vineyard and winery in the Mezzane hills of Valpolicella. Owned and farmed by winemaker Mirko Sella. Mirko combines today's technologies with timeless traditional wine-making 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: deep maroon - purple

Aromas: sweet red cherry, leather, vanilla, and dried tobacco leaf

Flavor & Texture: ripe red cherry, sweet blueberries, cocoa spices and toasted oak; the texture is curvy and plush with velvet tannins and the 16.1% alcohol is hidden behind the layered fruit and spice.

Food Pairing: baked rigatoni with crumbled sausage, ricotta cheese and cherry tomatoes

-DRINK NOW THROUGH 2030-