

2016 SAN CASSIANO VALPOLICELLA SUPERIORE LE ALÈNE

CANTINA SAN CASSIANO, VENETO, ITALY



THE WINE:

The 2016 San Cassiano Valpolicella Superiore is a single-vineyard wine from the Alene Vineyard in the Mezzane Hills outside of Verona. The blend is 80% Corvina, 10% Rondinella, and 10% Molinara. The grapes are harvested at full ripeness and left to dry on traditional drying mats (typically used for Amarone) for 40 days. During this period the grapes lose water to evaporation while sugars and flavors are concentrated. The wine is aged for 36 months in French oak barrels and then another 12 months in the bottle prior to being released. The total production in 2016 was just under 5,000 bottles.

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: Dark ruby with purple hues

Aromas: Ripe black cherry, vanilla pipe tobacco and hints of fresh cut cedar wood

Flavor & Texture: Dense, chewy and full bodied on the palate with soft plush tannins, the wine shows black and red fruits, woody spices and hints of cocoa

Food Pairing: Wild mushroom Risotto, made with the wine, and served with herb-crusted prime rib

-DRINK NOW THROUGH 2028-