

2016 San Cassiano Amarone Selezione di Mirko Cantina San Cassiano, Veneto, Italy



The Wine:

This 1400 bottle, micro-production 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 the concentration of fruit sugars and flavor.

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 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: dark ruby-maroon

Aromas: sweet red and black berries, leather, and dried tobacco leaf

Flavor & Texture: Ripe red cherry, sweet blueberries, vanilla and cocoa spices. The texture is curvy, full and plush with velvet tannins and the 16.3% alcohol is hidden behind the layered fruit and spice.

Food Pairing: baked Rigatoni with crumbled pork sausage, Ricotta cheese and melted Mozzarella

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