

AMARONE FAMILIES

New York

October 2, 2012

Allegrini Amarone della Valpolicella Classico DOC 2008 **(*)**

Dense garnet-brick with red rim. A very rich nose with a lifted, intense aroma of small red fruits, notably red cherry and red currant. Complex wood accents. The palate is rich, mouth-coating and full-bodied. There is warmth, generosity and a youthful assertiveness. The finish is potent, long and expansive and shows red fruits, dried fruits, spice and secondary notes. This highly impressive Amarone demands 4 to 5 years to soften. Tre Bicchieri 2013. 80% Corvina Veronese, 15% Rondinella, 5% Oseleta.

Begali Amarone della Valpolicella Classico "Monte Ca Bianca" DOC 2007 **(*)**

Nearly dense dark brick with a red rim. Intense, expressive, fresh aroma delivering concentration, high-class red fruit and well-integrated oak. In the mouth, the wine is highly concentrated and intense. A taut backbone of acidity gives it real cut. The finish reveals an undertone of small red fruit, vanilla and a subdued creaminess. This Amarone is so very young and promising. Tre Bicchieri 2013. 48 months in large oak and barriques. 40% Corvina, 35% Corvinone, 20% Rondinella, 5% Oseleta.

Brigaldara Amarone della Valpolicella "Case Vecie" DOC 2007 **(*) !**

Moderately dense red brick with small purple rim. Superb, highly concentrated nose marked by remarkable intensity along with accents of spice and dried red currant. The palate follows, displaying arresting intensity, focus and concentration. There is a pronounced acid frame and a striking if still youthful finish with promising complexity. This has great class. 24 months in barrique, 12 months in 24hl oak. 40% Corvinone, 30% Corvina, 15% Rondinella, 15% other.



Brigaldara Amarone della Valpolicella Classico DOC 2008 *(*)**

Moderately dense dark red brick with transparent purple rim. Very focused, very fresh and penetrating aroma revealing peppery highlights and a background of small red fruits. Excellent focus and presence on the palate. Precise, sinewy and persistent with red fruits and oak joined in the aftertaste. A distinctive, elegant Amarone. 12 months in barrique, 24 months in 25hl oak. 50% Corvinone, 20% Corvina, 20% Rondinella, 10% other.

Masi Amarone della Valpolicella Classico “Vaio Amaron Serego Alighieri” DOC 2006 *(*)**

Dense very dark garnet with red rim. Intense nose, somewhat piquant and dry, showing dried red currant. Concentrated with a fleshy center and considerable substance. At first rather closed, then opens to show more complexity and flavor. Dry, assertive finish. Needs further bottle aging to be approachable.

Masi Amarone della Valpolicella Classico “Riserva di Costasera” DOC 2007 **(*)**

Dense very dark red garnet with red rim. Deep, broad nose, quite reserved, with an undercurrent of dried red cherries. The palate displays breadth and notable substance and weight. Powerful yet ripe structure marked by elevated acidity and sweet, strong tannins. The finish is long and youthfully assertive with engaging warmth and small red fruits.

Musella Amarone della Valpolicella Riserva DOC 2006 ****

Dense very dark garnet with red-brick rim. Warm to the nose with a whiff of oxidation and faint vegetal note offset by creamy red fruit, making for a complex impression. Very rich taste with a creamy, spicy tone. Coats the mouth and is quite intense with complex aromatics. Firm frame of acidity and somewhat dry tannins in an intense finale. This Amarone has dimension and personality. Aged in 700-, 1500- and 3500-liter oak casks. 70% Corvina & Corvinone, 20% Rondinella, 10% Oseleta.

Nicolis Amarone della Valpolicella Classico “Ambrosan” DOC 2006 **(*) !**

Moderately dense plus dark garnet-brick. Fine, nuanced nose distinguished by its subtlety and class. Highly attractive ripe red cherry fruit. In the mouth, the wine is immediately engaging, sensual and mouth-filling. Splendid length. An exciting expression of Amarone. Tre Bicchieri 2013. Matured in Slavonian oak & barriques. 70% Corvina, 20% Rondinella, 10% Croatina (this is a distinctive element).



Nicolis Amarone della Valpolicella Classico DOC 2007 **(*)**

Moderately dense plus dark garnet with purple edge. Enticing, restrained aroma displaying warm lift and a lovely, pure youthful scent of quality red fruits. The palate delivers beautiful focus and equilibrium and is still reserved. There is nascent aromatic expression and complexity. Firm, well-defined, youthful. An exceptional and highly promising wine. Aged in Slavonian casks for 30 months. 65% Corvina, 20% Rondinella, 10% Croatina, 5% Molinara.

Speri Amarone della Valpolicella Classico “Vigneto Monte Sant’Urbano” DOC 2007 **(*) !**

Dense black red with touch of purple at rim. Fresh, clean, pure nose suggesting a great deal in reserve, with a background of black cherry jam. The palate is rich, fat and seductive in its smooth texture and fruit qualities. A skillful marriage of generous, mouth-coating fruit and fresh structure. Very clean, very well-balanced with a dry ending. Superb! Aged for 24 months in 500-liter Allier and 12 months in Slavonian oak. 70% Corvina, 25% Rondinella, 5% Corvinone.

**Tedeschi Amarone della Valpolicella Classico “Capitel Monte Olmi” DOC 2007
****(+)**

Dense dark brick. Vegetal impression at first in the aroma, then a creamy mélange of red cherry and dried red berries. Rich attack and a full and intensely flavored taste. Firm backbone of acidity provides real grip. Tre Bicchieri 2013. Slavonian oak for 24-36 months. 30% Corvina, 30% Corvinone, 30% Rondinella, 10% of five others including Oseleta, Negrara, Dindarella.

Tedeschi Amarone della Valpolicella Classico DOC 2008 * (+)**

Moderately dense plus dark red-brick with clear purple-tinted rim. Very restrained aromatically with a dryish tone and hint of small red fruits. Firm and focused palate offering restrained nuances and a sinewy feel. Lacks the extra dimension and substance to be rated with the best. Similar maturation to Monte Olmi. 30% Corvina, 30% Corvinone, 30% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

**Tenuta Sant’Antonio Amarone della Valpolicella « Campo dei Gigli » DOC 2006
****(*)**

Dense very dark brick red. Ripe, dense nose of dark red fruit matched by prominent French oak, adding dimension and interest. Rich, concentrated taste with a core of dark fruit which is ripe and pure. Very well-balanced with a relatively finer frame than many. Opens slowly on a striking and long, intricate finish defined by very fine acidity, which carries the flavor of raisin and red fruit. I find that the raw material stands up successfully to the oak (36 months in new French 500-liter tonneaux). 70% Corvina & Corvinone, 20% Rondinella, 5% each Oseleta & Croatina.

Tommasi Amarone della Valpolicella Classico DOC 2008 * (+)**

Dense dark garnet. There is ripe, quite primary red cherry and plum in the aroma. The taste is rich, warm and full, even plump. The wine is refreshed by a notable acid frame. Good plus, but strikes me as simple compared to the best.

Tommasi Amarone della Valpolicella Classico “Ca’ Florian” DOC 2001 ***

Moderately dense dark brick with a brown cast. Sweet, leathery bouquet with mature, oxidative notes. Leathery in the mouth with a subtle undertone of roasted nuts. Has arrived at its apogee.

Venturini Amarone della Valpolicella Classico "Campo Masua" DOC 2007 *(*)**

Moderately dense blackish red. Accessible yet somewhat simple aroma of mature dark fruit. Ripe, warm and full-bodied. While enjoyable and substantial, this Amarone does not match the most impressive 2007s in complexity. The only Tre Bicchieri 2013 in this group which I felt fell short of outstanding. Slavonian and French oak for 24 months. 70% Corvina, 20-25% Rondinella, 5-10% Molinara.