

From: Debbie Rios debbie@santiamwine.com
Subject: Amarone wine tasting Friday, February 10th bring your Valentine to this special tasting
Date: February 9, 2017 at 7:46 PM
To: bwelsh@mind-over-media.com



Ciao! We are very excited for our tasting tomorrow night and hope that you share in our enthusiasm for Amarone della Valpolicella! It is an amazing style of wine!

Special Entrée: Veal Osso Buco

Special Valentine Dessert Cake: Pink Champagne Cake

Where: Santiam Wine & Bistro

When: Friday, February 10th

Time: 4-8 PM

Cost: Full pour \$36 Half Pour \$20

About Amarone:

Amarone della Valpolicella is an intensely flavored dry red wine made from dried (*passito*) grapes. It is made in the Veneto region of northeastern Italy, and is arguably the region's most prestigious red wine. The *amarone* style developed as Veneto's winemakers searched for a way to increase the body, complexity and alcohol content of their wines. As demonstrated by modern-day reds **Valpolicella** and **Garda**, wines made from locally grown **Corvina**, **Rondinella** and **Molinara** can sometimes be too light to give satisfaction. These three mainstays of the Valpolicella vineyard are not renowned for their inherent depth (only Corvina is able to produce wines with much body), a deficiency compounded by the cool growing conditions of western Veneto. In order to concentrate the natural sugars and aromatics in Valpolicella wines, local producers began drying their grapes after harvest, to remove water from the berries while retaining sweetness and flavor.

THE WINES:

2013 Accordini Ripasso Acinatico Valpolicella Classico \$20

The Ripasso Acinatico is obtained from the Valpolicella Classico way, via re-fermentation and a second maceration over the grape skins; they are still mildly sweet of Amarone and Recioto, thereby enriching the body of the wine together with the color, the bouquet and the alcohol content. After and ageing in Slovenian Oak barrels and barrique, they get the fresh hints of mature fruit, spices and tobacco.

2013 Accordini Paxxo Rosso \$25

Paxxo is the result of a careful project both viticultural and oenological, which intends to fully exploit the experience of the company, in the withering of grapes and the production of Amarone. The grapes are harvested in small cases of 15-20 kg and left to dry and ventilated lofts until late November.

Ruby red with touch of violet, great density in the glass express good structure. Pleasantly spicy with hints of red currants and mature fruit. Warm, soft, persistent with hints of dried fruit which is reminiscent of Amarone

2011 Famiglia Pasqua Amarone Della Valpolicella \$43

This is richly aromatic, with tar, spice and underbrush aromas and flavors of baked cherry, dried thyme and singed orange peel, framed by chewy tannins and juicy acidity. Drink now through 2024. **90 Points Wine Spectator**

2011 Zenato Amarone della Valpolicella \$63

A pure note of lingonberry preserves heralds this finely knit, mouthwatering red. The ripe fruit is meshed with supple tannins and flavors of dried marjoram, dark chocolate shavings, rich, woody minerality and creamy melted licorice. Offers a lasting, harmonious finish. Drink now through 2030. **93 Points Wine Spectator**

2011 Cecilia Beretta Amarone Valpolicella Riserva "Terre Cariano" \$50 Brooding and intense, this stunning Amarone recently won the ultimate **3 bicchieri** award from leading Italian wine publication, Gambero Rosso. This Amarone is the star of the Cecilia Beretta range! Here, state of the art techniques produce wines of the highest quality as the family 'rediscover' local grape varieties. Their Terre di Cariano Amarone exudes spicy, dark cherry and mocha with fresh, wild berry notes and a long, sophisticated finish. Corvina blend, 2011, 15.5%, Cork, Full bodied, Dry

2011 Tommasi Amarone Della Valpolicella Classico \$76

The 2011 Amarone della Valpolicella Classico is a dark and extra-ripe expression with broad shoulders and a heavy frame. The warmth of the 2011 vintage shows clearly with darkened aromas of blackberry preserves and candied cherry. Bold layers of spice, leather and tobacco stand at the back. The wine boasts smooth, velveteen tannins. Drink this Amarone within the next 5-8 years. **92 Points Robert Parker**

Ciao!

Debbie Rios
Owner
Santiam Wine Company
1555, 12th SE Suite 130
Salem, Oregon 97302
503-589-0775
www.santiamwine.com
debbie@santiamwine.com

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