

From: Debbie debbie@santiamwine.com
Subject: Amarone (Valpolicella) wine tasting and Spaghetti
Date: August 30, 2018 at 6:53 PM
To: bwelsh@mind-over-media.com



Good Evening! Join us Friday, August 31st for a taste of Italy's Veneto Region where the Amarone comes from. We have a great line-up for you to enjoy!

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

Dinner Special: Housemade Pasta & Spaghetti Sauce or our Vegan & Gluten Free Verison Fresh goodness!

Dessert: Try our new cakes! The best cake ever!!

When: Friday, August 31st Time: 4-8 PM

Reservations Welcome: 503-589-0775

The Wine:

2013 Allegrini Amarone della Valpolicella Classico Amarone \$85 (Outstanding Vintage!)

this review is for the 2012 Vintage:

Allegrini has crafted a wine of enormous power and opulence. The 2012 Amarone della Valpolicella Classico is out-sized and decisively overdone. This wine will appeal to a hard-core group of Amarone enthusiasts who appreciate extra darkness, extract and intensity. You get all of that in this hot-vintage Amarone, and you also get a significant dose of oak spice (it ages in barrique for 18 months). In fact, those toasted tones of Christmas spice, clove and dark vanilla are what first emerge from the bouquet. And they emerge with force. The wine is super thick and dense. You could almost drink it with a spoon. I drank from the bottle 24 hours after opening it, and the wine was just as pristine and impactful as the day before. It remained virtually unchanged. The alcohol touches 16%. **93 Points Robert Parker**

2011 Cecilia Beretta Amarone Riserva Valpolicella \$46

This opens with aromas of grilled herb, resin, stewed plum and cooking spice. The robust palate delivers raisin, dried black cherry under spirits, licorice, tobacco and dried sage alongside bracing tannins that clench the finish.

2912 Tommaso Amarone Bussola Valpolicella Classico \$69

Dried fig and date notes enrich the baked cherry, eucalyptus and coffee liqueur flavors in this ripe and juicy Amarone, with creamy tannins. Medium- to full-bodied, showing ample spice and citrus details lingering on the finish.

2015 Cecilia Beretta Valpolicella Ripasso \$22

A blend of 60% Corvina, 20% Rondinella, 10% Corvinone and 10% Negrara, this offers delicate aromas suggesting black-skinned berry and cooking spice. The firm palate evokes blackberry jam, tobacco alongside smooth tannins. Enjoy through 2021. **88 Points Wine Enthusiast**

2016 Prà Valpolicella Ripasso Morandina \$36

A textbook Valpolicella, this opens with aromas of strawberry, red currant and a whiff of chopped aromatic herb while the bright palate doles out red-skinned berry, cinnamon and white pepper. Fresh acidity and velvety tannins provide the polished framework. Enjoy through 2020. **90 Points Wine Enthusiast**

2015 Pasqua Passimento Rosso "Romeo & Juliet" \$15

Made with dried grapes to concentrate flavors, this is certainly a wine of concentration. The fruit has a tart character as the best Italian wines do showing red plum and cherry. Silky and long with moderate tannin, this is a full-bodied wine with versatility.

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