

International WINE REPORT

ROMANO DAL FORNO Amarone della Valpolicella 2006

The 2006 Romano Dal Forno Amarone is stunning, the intoxicating aromas of sweetly ripened blackberries, dark cherry reduction, raisin, crushed violets, spices, smoke and dark chocolate leap from the glass. Powerful, rich, concentrated and extremely well-balanced, this demonstrates impeccable structure with round, polished tannins that work their way seamlessly through the wine and explode on the ultra-long, mouth-coating finish. There is no doubt this is a serious Amarone, boasting an astonishing 17% alcohol volume, but it is so well-integrated into the bold fruit it is hardly even noticeable. The blend of Corvina, Rondinella and Molinara was aged in new barriques for 22-28 months prior to an additional 24 months in bottle before release. You can certainly get away with approaching this wine early on, but it also has the stuff to age with the best. (Best 2014-2035)
- June, 2013 (JD)

99 Points



Suggested Price: \$360