

2003 Dal Forno Romano Amarone

A Proprietary Blend Dry Red Table wine from Valpolicella, Veneto, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #179 Oct 2008	Antonio Galloni	95	Drink: 2010 - 2020	\$328-\$666

Dal Forno's 2003 Amarone is a joy to taste. Today it is surprisingly much more accessible than the Valpolicella in this vintage. Inviting aromatics lead to a sumptuous expression of dark fruit, bitter chocolate, minerals, licorice, tar and smoke. The wine possesses stunning depth and a finish that lasts forever. A few years of bottle age will allow the wine to acquire additional complexity, but this remains one of the more accessible Amarones (in relative terms) that Dal Forno has made in the recent past. According to Dal Forno, the 2003 Amarone has a touch more residual sugar than is the norm here (owing to the hot vintage), which is the main reason the wine remains relatively accessible. Anticipated maturity: 2010-2020.

All of these wines from Romano Dal Forno require significant aeration to show the true breadth of this passionate grower's innovative style. Ideally the wines should be cellared for a minimum of a few years. Readers in search of short-term gratification are advised to open these bottles at least eight to ten hours before serving. This also holds for the Valpolicella, which has become an especially massive, structured wine after Dal Forno started producing it from 100% dried fruit in the 2002 vintage. Dal Forno favors 100% new American oak for his wines, although in recent years he has brought the aging regime down considerably.

Importer: Vias Imports, New York, NY; tel. (212) 629-0200