

## 2004 Dal Forno Romano Amarone

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

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #193 Feb 2011	Antonio Galloni	98	Drink: 2014 - 2029	\$375-\$500 (450)

The 2004 Amarone della Valpolicella is one of the most monumental young wines I have ever tasted. This is an especially silky, elegant Amarone from Dal Forno that avoids the heaviness of some previous vintages. Blackberry jam, crushed rocks, minerals, violets, new leather and bittersweet chocolate are some of the nuances that emerge over time. This is every bit as majestic as it was every time I tasted it from barrel over the last few years. The silky, exceptionally polished tannins make the 2004 approachable today, but the wine will be even better in a few years. Anticipated maturity: 2014-2029.

These two new releases from Romano Dal Forno are nothing short of extraordinary. Unfortunately readers will have to wait until the Fall for the 2004 Vigna Sere (the wine previously sold as Recioto), one of the most monumental young sweet wines I have ever had the pleasure of tasting...and make no mistake about it, this is a wine I did not spit the last time I sampled it!

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