

2002 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	94	Drink: 2009 - 2017	\$299-\$440 (590)

Dal Forno's 2002 Amarone is a first-class effort in every way. The wine reveals loads of ripe, generous fruit that flow onto the palate with stunning intensity. This remarkably pure Amarone possesses incredible detail in its dark wild cherries, chocolate, herbs and toasted oak. The tannins build mightily on the finish even if this isn't one of Dal Forno's most massive wines. There is a lot of purity and depth here, although the tannins could use a little more polish. At first I thought this might be a relatively early-maturing wine but when I came back to an unopened bottle after two-plus days it had barely budged! Anticipated maturity: 2009-2017.

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