

## 2005 Dal Forno Romano Valpolicella Superiore

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	95	Drink: 2015 - 2025	\$84-\$90 (178)

Dal Forno should really change the name of his 2005 Valpolicella Superiore. It is really an Amarone for all practical intents and purposes, as it is made entirely from fruit that has been dried, albeit for less time than that legally required for Amarone. Firm, sturdy tannins frame blackberries, blueberries, violets and new leather in the 2005 Valpolicella. This is an especially structured, shut-down wine, even within the context of Dal Forno. The wine's gorgeous inner perfume and sheer depth suggest that all that is required is patience. With time in the glass the tannins soften just enough to get a glimpse of what is in store for those who can wait a few years. Bittersweet chocolate, graphite and tar are layered into the authoritative finish. Anticipated maturity: 2015-2025.

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