

2004 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 #179 Oct 2008	Antonio Galloni	93	Drink: 2012 - 2019	\$85-\$190

Sweet, open aromatics lead to hints of dark blueberries, blackberries, spices and minerals as the 2004 Valpolicella Superiore gradually opens in the glass. Today the wine comes across as shut down, but the imposing tannins are also rather fine, suggesting that with time the wine's inner sweetness will gradually emerge. Readers who want to try their luck with this wine earlier should open the bottle a good eight hours or so prior to drinking it. Anticipated maturity: 2012-2019.

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