



2008 Dal Forno Romano Amarone

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

Review by [Monica Lamer](#)

eRobertParker.com # , #209 (Oct 2013)

Rating: 95

Drink 2017 - 2035

Cost: \$269-\$400

To be released in early 2014, the 2008 Amarone della Valpolicella (with fruit sourced from the high density Monte Lodoletta vineyard) opens with immense darkness and the kind of midnight impenetrability you never see on any color wheel for fine wine. Its off the charts appearance is followed by similarly unique aromatic intensity and versatility that spans from blackberry syrup and candied prune to chewing tobacco, black peppercorn and rain-soaked asphalt. This is but a baby that will require loads of time in your cellar before it enters its prime drinking window. Because Dal Forno did not make Amarone in 2007, the wait will seem that much longer. Having said that, this wine is very different from the 2006 Amarone despite the fact 2006 and 2008 were relatively similar cool vintages overall. I distinctly remember the impossible tightness and astringency of the tannins in 2006 when tasted at the same young stage in the wine's life. The 2008 Amarone, on the other hand, is much softer and a tad more approachable in contrast. Ultimately, this wine promises a graceful, steady and long evolution. Drink: 2017-2035. (Not yet released) Importer: Folio Fine Wine partners, www.foliowine.com Importer(s): Folio Fine Wine Partners, 550 Gateway Dr, Napa, CA 94558, (707) 256-2700, www.foliowine.com
