

Le Salette Amarone della Valpolicella Classico DOCG 2015

Le Salette



PAIRS WITH



SCORE

93

The 2015 Amarone della Valpolicella Classico sees four months of appassimento, and the blend is 70% Corvina and Corvinone, followed by 30% Croatina, Rondinella and Oseleta. Add in the 30 months of aging between barrique and botte grande and you get so much plush and ripe black fruit here, with spice, tar, cured tobacco and new leather. The moderate residual sugar adds to the wine's thick volume and softness, making it a nice pairing with a rich liver dish such as the local fegato alla Veneziana. Some 25,000 bottles were made.

Monica Lerner
Wine Advocate, August 2019



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