

Pergole Vece Amarone della Valpolicella Classico DOCC 2015



Le Salette

PAIRS WITH



SCORE

94

Franco Scamperle touts the 2015 growing season in Fumane as outstanding, and so were the conditions for drying the bunches in the months after harvest. The grapes for this wine lost half their original weight, concentrating the rich and savory flavors, laden with dried cherry, dark chocolate and pipe tobacco. The wine rested for 30 months in barriques of French and American oak, gaining powerful tannins to match the formidable 16.5 percent alcohol. This is a wine to savor, allowing its layers to unfold during an evening by the fire.



Stephanie Johnson
Wine and Spirits, February 2021

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