

**La Marega Amarone della  
Valpolicella Classico DOCG 2015**  
Le Salette



*PAIRS WITH*



*SCORE*

**94**

Here is another beautiful wine from Franco Scamperle and the talented team at Le Salette. The 2015 Amarone della Valpolicella Classico La Marega is 70% Corvina and Corvinone with 30% Dindarella, Rondinella and Oseleta that sees five months of appassimento. You'll find slightly less residual sugar (with slightly less alcohol at 15.5%), which gives this wine more austerity and aromas that veer toward dark fruit, pressed blackberry, savory spice, mesquite and barbecue smoke. Try to find a ring of Bossolà or another sweet bread to serve here sliced along with Taleggio or Piave cheeses. Some 20,000 bottles were made.

Monica Larner  
*Wine Advocate*, August 2019



Follow us at @viaswine



**La Marega Amarone della  
Valpolicella Classico DOCG 2015**  
Le Salette



*PAIRS WITH*



*SCORE*

**94**

Here is another beautiful wine from Franco Scamperle and the talented team at Le Salette. The 2015 Amarone della Valpolicella Classico La Marega is 70% Corvina and Corvinone with 30% Dindarella, Rondinella and Oseleta that sees five months of appassimento. You'll find slightly less residual sugar (with slightly less alcohol at 15.5%), which gives this wine more austerity and aromas that veer toward dark fruit, pressed blackberry, savory spice, mesquite and barbecue smoke. Try to find a ring of Bossolà or another sweet bread to serve here sliced along with Taleggio or Piave cheeses. Some 20,000 bottles were made.

Monica Larner  
*Wine Advocate*, August 2019



Follow us at @viaswine



**La Marega Amarone della  
Valpolicella Classico DOCG 2015**  
Le Salette



*PAIRS WITH*



*SCORE*

**94**

Here is another beautiful wine from Franco Scamperle and the talented team at Le Salette. The 2015 Amarone della Valpolicella Classico La Marega is 70% Corvina and Corvinone with 30% Dindarella, Rondinella and Oseleta that sees five months of appassimento. You'll find slightly less residual sugar (with slightly less alcohol at 15.5%), which gives this wine more austerity and aromas that veer toward dark fruit, pressed blackberry, savory spice, mesquite and barbecue smoke. Try to find a ring of Bossolà or another sweet bread to serve here sliced along with Taleggio or Piave cheeses. Some 20,000 bottles were made.

Monica Larner  
*Wine Advocate*, August 2019



Follow us at @viaswine



**La Marega Amarone della  
Valpolicella Classico DOCG 2015**  
Le Salette



*PAIRS WITH*



*SCORE*

**94**

Here is another beautiful wine from Franco Scamperle and the talented team at Le Salette. The 2015 Amarone della Valpolicella Classico La Marega is 70% Corvina and Corvinone with 30% Dindarella, Rondinella and Oseleta that sees five months of appassimento. You'll find slightly less residual sugar (with slightly less alcohol at 15.5%), which gives this wine more austerity and aromas that veer toward dark fruit, pressed blackberry, savory spice, mesquite and barbecue smoke. Try to find a ring of Bossolà or another sweet bread to serve here sliced along with Taleggio or Piave cheeses. Some 20,000 bottles were made.

Monica Larner  
*Wine Advocate*, August 2019



Follow us at @viaswine

