

## 2008 Valpolicella Superiore

Romano dal Forno, Veneto, Italy

### Product details

<b>Vintage:</b>	2008	<b>Drinking:</b>	Now 2025
<b>Producer:</b>	Romano dal Forno	<b>Alcohol:</b>	
<b>Region:</b>	Veneto	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Phenomenal nose – like cherry cake mix plus liquorice, milk chocolate and vanilla essence. Very modern and luscious. So impressive, with really great length and concentration. A Valpolicella unlike any other! 70% Corvina/Corvinone; 20% Rondinella; 5% Croatina; 5% Oseleta. Made from 100% dried fruit (approximately 30 days), fermentation in stainless steel at about 30°C and aged in barriques for 36 months, in bottle for 12 months. Thick and purple. The smell of cherry-chocolate liqueurs and figs and very pronounced coconut. There is something about this wine that reminds me of a rich Bourbon - roasted coconut, dried fruit steeped in liqueur and coffee beans; powerful and brooding. Super-concentrated, essence of Valpolicella.

### About the producer

Romano Dal Forno took control of his Valpolicella wine estate at the age of 22 and quickly turned the Veneto's maestro, Giuseppe Quintarelli for advice. A policy of low yields and an uncompromising drive for quality has established the Dal Forno family as the producers amongst the finest producing from dried grapes - an otherworldly Amarone, a complex Valpolicella Superiore and a deliciously sweet Recioto. The area has been proven, by Romano, as a magnificent terroir for Valpolicella wines. Dal Forno is now one of the most collectable and sought-after wines in Italy.

