

## 2002 Amarone Della Valpolicella

Romano Dal Forno, Veneto, Italy

### Product details

<b>Vintage:</b>	2002	<b>Drinking:</b>	2017
<b>Producer:</b>	Romano Dal Forno	<b>Alcohol:</b>	
<b>Region:</b>	Veneto	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Shows aromas of leather, smoked ham, prune, tarry mineral and dried flowers. Amazing panoply for a 2002, which was a weak vintage. Full-bodied, with velvety tannins and a long, intense, peppery finish. Given the difficulties of the vintage, this is a fine effort by Dal Forno. Drink now through 2016. 910 cases made. 92 points, Wine Spectator.

### 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.

