



SANCASSIANO

Amarone della Valpolicella — Red blend



COUNTRY: Italy
REGION: Veneto
SOIL: "Biancone" white
marble

- Alcohol content: 15.5%
- Brix at harvest: 27.9°

Situated in the heart of the Mezzane Valley, San Cassiano seeks harmony with nature and a balance between tradition and modernity.

Background:

Founded as a few plots of land in 1964 by Albino Sella, the Estate expanded significantly between 1980-2000. Today, San Cassiano is home to three thousand olive trees and four hectares of vineyards. Albino Stella has been joined by his grandson, Mirko. Together, they vinify wines without any intervention, producing wines that are always unique and different according to terroir and vintage.

San Cassiano employs the traditional Valpolicella practice of drying grapes and their wines are aged in French durmast oak casks without any additions. All wines are refined before bottling and harvests are done completely

Tasting notes:

Nose of ripe dark fruits, vanilla, and a hint of chocolate. Powerful palate - chewy and round. Flavors of sweet ripe berries, fig, and hints of leather and vanilla.

Grape variety

Corvina, Corvinone, Rondinella.

Vinification

Hand harvested 25 year old vines from plots in the Camp Ferazi Vineyards. After harvest, grapes are dried for 120 days on straw mats at low temperatures. After vinification, juice is aged for 22 months in small oak barriques.



RED BLEND



BARRIQUE