

Tasting Notes by Corks and Screw Caps

Brigaldara Amarone

Brigaldara "Cavolo" Amarone 2018 is composed of Corvinone 21%, Corvina 59%, Rondinella 17%, others 3%.

Brigaldara is the name of the producer, **Amarone della Valpolicella** is the name of the wine, and **"Cavolo"** indicates that it's from a **single vineyard**, as opposed to a blend of vineyards. **Single vineyards** usually command more money because the wine **isn't a blend** of grapes from several vineyards, but instead reflects **the exact flavor** of that **specific** piece of land. There is typically **more work** associated with a single vineyard, and the vineyard **can't** typically be enlarged because its composed of **specific soil and vineyard conditions**. **Hence**, the higher price.

Brigaldara Amarone della Valpolicella "Cavolo" 2018, Italy

ABV: 16%

Color: Medium ruby red leaning toward garnet.

Nose: Licorice, leather, vanilla, balsamic, raisins, black cherry, dark chocolate.

Palate: Licorice, raisins, dark chocolate, vanilla, black cherry, balsamic, pronounced acidity, long length, medium, well integrated tannins, warm finish, but not bothersome due to intense flavors.

Food Pairings: Blue cheeses such as gorgonzola, or stilton. Fatty cuts of meat such as chuck steak, prime rib, NY strip, short ribs, lamb shank, pork picnic roast, "loaded pizza" with lots of tomato sauce, pepperoni, meatball, onion, and peppers. Dark chocolate will also pair well.

We paired this with a seared Chuck Steak. Please refer to our YouTube video of how to prepare this steak to enjoy with Amarone!

Value: Fair value at \$65 USD.

Comments: Powerful wine, ageworthy for another til 2028. Will develop further into more complex and richer flavors.

MB Rating: 9.2 out of 10