

**AMARONE DELLA VALPOLICELLA DOC CLASSICO – IMBOTTIGLIATO
ALL’ORIGINE DALL’AZIENDA AGRICOLA BRIGALDARA – VERONA -
ITALIA 2006 16,5%**

www.brigaldara.it

VISUAL ANALYSIS: ruby intense red and with a great body.

OLFACTORY ANALYSIS: blackberries marmalade, chocolate note, vanilla, mentholated, carob, medicine, mallow; the olfactory exam does not allow you to keep far from this olfactory pleasure.

GUSTATIVE ANALYSIS: pasty and sweet, with a nice and sweet final characterized by a tannin which is endowed of just an astringent note; a body-structured wine where it is not perceivable the alcoholic presence; the gustative persistence is about 7/8 seconds. The mineral salts are not so strong as in other Amarone wines, but the over maturation and the wilting process lead to the Amarone tipology.

WINE-FOOD COMBINATION: Veronese horse meat stew (pastissada de caval)

- The sweet tendency of the meat is counterbalancing the mineral salts of the wine
- The succulence of the meat is in contrast with the astringency of the tannin
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

MY PERSONAL OPINION: simply the best representation of the Valpolicella oenology...