

ITALY  
ANTONIO GALLONI

Corte Sant'Alda	2000	Amarone	(\$100.00)	91
Corte Sant'Alda	2003	Recioto della Valpolicella	(\$75.00)	90
Corte Sant'Alda	2005	Soave Vigne di Mezzane	(\$18.00)	89
Corte Sant'Alda	2003	Valpolicella Superiore Ripasso	(\$27.00)	89
Corte Sant'Alda	2001	Valpolicella Mithas	(\$75.00)	87

The estate's 2000 Amarone is sweet, rich and powerful. This beautifully proportioned Amarone offers plenty of fruit as well as volume in a somewhat restrained style. Anticipated maturity: 2007-2010.

The 2003 Recioto reveals a restrained personality. It possesses plenty of sweet, explosive fruit in a personality that manages to be opulent yet well-balanced at the same time. Today the tannins are big and building, suggesting further bottle age will be beneficial. Anticipated maturity: 2010-2020.

Corte Sant'Alda's 2005 Soave Vigne di Mezzane is a lovely, perfumed effort loaded with personality and character. It offers expressive aromatics, sweet fruit and a long, crisp finish. Anticipated maturity: 2007-2012.

The 2003 Valpolicella Superiore Ripasso reveals an expressive nose along with deeply layered fruit on an expansive, full-bodied frame. This sexy, supple wine will offer its best drinking over the next few years. Anticipated maturity: 2007-2011.

The 2001 Valpolicella Superiore Mithas exhibits an austere personality and an herbaceous flavor profile with limited intensity in its flavors. Anticipated maturity: 2007-2009.