



THE INDEPENDENT CONSUMER'S BIMONTHLY GUIDE TO FINE WINE

BY ANTONIO GALLONI

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The estate's top of the line **2004 Amarone della Valpolicella Mithas** is another explosive, full-throttle wine. Still quite primary, this powerful Amarone exudes masses of dark fruit intermingled with mint, smoke and sweet French oak. Today the wine remains incredibly tightly wound, but there is notable opulence, and the only thing this Amarone needs is a few years in bottle which will allow its inner sweetness to emerge.

The **2004 Amarone della Valpolicella** is a sumptuous, richly-textured wine imbued with notable class in its layers of ripe dark fruit. Despite its depth and richness, the wine shows notable clarity. The style is quite concentrated but the level of sweetness is restrained. Pretty notes of cocoa, espresso and tobacco linger on the long finish.

The **2004 Valpolicella Superiore Mithas** is a massive, brooding wine loaded with ripe dark fruit, licorice, smoke and French oak. The wine possesses superior density and richness in a full-throttle yet harmonious style of Valpolicella.

The **2005 Valpolicella Superiore Campi Magri** exhibits attractive notes of smoke, minerals, and dark cherries on a medium-bodied frame. The tannins come across as rather firm here and the style is decidedly on the austere side.

Corte Sant'Alda's **2007 Valpolicella Classico Ca' Fiui** is a pretty, fruit-driven wine made in a forward style loaded with fruit. It possesses notable harmony at this level.

