



THE INDEPENDENT CONSUMER'S BIMONTHLY GUIDE TO FINE WINE  
BY ANTONIO GALLONI

Corte Sant'Alda	2008	Valpolicella Classico Ca'Fiui	88
Corte Sant'Alda	2006	Valpolicella Superiore Mithas	90
Corte Sant'Alda	2006	Valpolicella Superiore Campi Magri	90

Corte Sant'Alda and proprietor, Marinella Camerani excel with bold, powerful Valpolicellas and Amarones. Camerani was among the producers who decided against bottling an Amarone in 2005, but readers will find much to admire here, especially the 2006 Valpolicellas, which are beautiful.

The **2008 Valpolicella Ca' Fiui** is an absolutely delicious red loaded with perfumed raspberries, flowers and spices. This accessible, well-balanced wine offers terrific quality for the money and is one of the finest Valpolicellas in its price range. Ideally the wine is best enjoyed while the fruit is fresh.

The estate's **2006 Valpolicella Superiore Mithas** is a decidedly richer wine than the Campi Magri. Dark fruit, French oak, new leather, mint and licorice meld together in a sumptuous, opulent Valpolicella packed with character. Today the oak remains a touch prominent, but the wine should come together nicely with another 6-12 months in bottle. This is a gorgeous effort from Corte Sant'Alda and proprietor Marinella Camerani.

The **2006 Valpolicella Superiore Campi Magri** is an utterly irresistible wine. A sweet, inviting bouquet leads to a gorgeous, expressive core of perfumed dark fruit. The wine shows exceptional length on the palate and a long, refined finish. This is a wonderful, joyous effort from Corte Sant'Alda.