

Zonin Amarone della Valpolicella Italy 2021

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2021
GRAPE Corvina/Blend
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Veneto
SMALLER REGION Amarone della Valpolicella

Rationale

As its name suggests, the wine comes from the Valpolicella area which encompasses several neighboring valleys that include 7 different villages. Notwithstanding some seriously esoteric exceptions, when it comes to red wine, Valpolicella is dedicated to the production of four grape varieties: Corvina, Corvinone, Rondinella, and Molinara. However, as a result of when the grapes are picked and what is done after, Amarone can be starkly different in the bottle than your average red wine.

Fruit destined to become Amarone is picked a bit later to ensure ripeness— usually in mid-October. The grapes are then left all winter to dry into raisins. The drying process typically occurs over 120 days in which the grapes will lose 30-40% of their original weight. The resulting grapes are of intense concentration and very high sugar content, which results in an alcohol level of 15% or higher. Amarone is distinctive and with experience in tasting, unmistakable to identify. Punctuated by flavors and aromas of dark/candied cherry, raisin, wet earth, licorice and tobacco— think of it as the 'top-end' of Zinfandel with a regal Italian twist.

The Zonin family has been making wines since 1821 and over time, has become the largest private vine growing and winemaking company in Italy. Don't let their size scare you off— they make lovely wines. Based in Gambellara, in the province of Vicenza, sits an oasis of lush green hills, meticulously arranged vineyards, and the ancestral home of the Zonin family. Their Amarone is quintessential and delicate in its own way with aroma and flavors of dark cherry, blackberry, graphite, and potpourri; dense and succulent replete with desiccated fruit, with a spicy and peppery finish.

Sight

BRIGHTNESS Bright
CLARITY Hazy
COLOR DEPTH Medium
COLOR Ruby
RIM VARIATION Brown
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL High
TANNIN Med-
TEXTURE Round / Smooth
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Plum • Red / Sour Cherry • Strawberry
Condition: Ripe, Jammy / Candied, Raisinated / Dried
FLORAL Potpourri • Rose *Condition: Dried*
OTHER VEGETABLE Beet / Beet Root • Fennel / Anise • Rhubarb
HERBAL Mint / Eucalyptus • Pine / Sap • Tobacco Leaf
OTHER SPICES Star Anise • Chinese Five Spice
ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Neutral / Large Oak
CHEMICAL COMPOUNDS Volatile Acidity