

January 2019

Wine & Spirits



94 2013 Amarone Della Valpolicella
Campo dei Gigli DOCG

Points **Tenuta Sant'Antonio**

The estate's flagship wine, this is culled from vines up to 40 years of age. Winemaker Paolo Castagnedi dried the grapes for three months, then fermented them in 500-liter open-top barrels before aging the wine for three years in new French oak *tonneaux*. The result is dense in rich black fruit flavors, the wine slowly unwinding to reveal suggestions of licorice, tapenade, anise and cardamom. It brightens on the finish, with notes of menthol and salinity, and the wine continues to evolve over several days, suggesting it should be decanted an hour or two before serving to get the full spectrum of flavors. Or, better yet, cellar it.