

that weave through dense flavors of ripe blackberry and plum, lively acidity lending a brighter tone. Notes of grilled game add a savory character that brings the wine to a balanced and elegant finish. It's ready for osso buco this winter. *Kobrand, Purchase, NY*

92 | Le Salette \$90
2012 Amarone della Valpolicella Classico La Marega A smoky note of charred wood lends a dark richness to this wine's blackberry and plum flavors. With air it takes on more complexity, aromas of dried herbs and spices emerging alongside flavors of black olive and bitter chocolate. Dark and savory, this would be delicious with a hunk of parmesan and some roasted olives, grapes and walnuts drizzled in balsamic. *Vias Imports, NY*



91 | Marchesi Fumanelli \$150
2009 Amarone della Valpolicella Riserva Octavius This is a high-octane Amarone, dark and rich as a Port, with lots of superripe fruit flavors warmed by the spice of alcohol. What brings it into balance are the savory flavors that emerge with time in the glass—licorice, black olive, mushroom. Savor it on a cold winter evening with a block of Gorgonzola. *Pasternak Wine Imports, Harrison, NY*



91 | Le Salette \$71
2012 Amarone della Valpolicella Classico Floral scents and ripe cherry flavors give this wine a bright and lifted character. Notes of licorice and beef jerky add savor and spice, and the fruit flavors deepen into baked plum and prune as the wine takes on air. This Amarone maintains an elegant precision that makes it appealing now, especially with braised brisket. *Vias Imports, NY*

91 | Tommasi \$85
2011 Amarone della Valpolicella Classico This feels lively and bright, surprisingly vinous for an Amarone, with floral scents lifting the black cherry and plum fruit, and notes of forest floor and baking spice adding savor. With its moderate alcohol and suave tannins, it's approachable now, with enough grip to take on grilled lamb chops. *Vintus, Pleasantville, NY*

91 | Tommasi \$135
2008 Amarone della Valpolicella Classico Ca' Florian Riserva This wine buzzes with notes of black pepper, anise and cardamom that accent flavors of black plum and baked apricot. It has a cool greenness that balances the otherwise black flavors, notes of plum, espresso and dark chocolate carried by tannins both firm and polished after four years in casks. Decant it this winter for braised beef-cheek agnolotti. *Vintus, Pleasantville, NY*

90 | Corte Sant'Alda
2010 Amarone della Valpolicella Dried cherry flavors quickly cede center stage to earthy tones of mushrooms and dried leaves, notes of bitter chocolate adding richness. It feels poised and autumnal, a match for mushroom risotto. *PortoVino, Buffalo, NY*



90 | Marchesi Fumanelli \$80
2009 Amarone della Valpolicella Classico Scents of dried flowers, mushroom and spiced orange tea lend elegance to this wine's flavors of raspberry and pomegranate. Its medium-bodied, red-fruited character make it a friendly Amarone for the dinner table, ready to match the earthiness of grilled portobellos. *Pasternak Wine Imports, Harrison, NY*

90 | Villa Girardi \$80
2012 Amarone della Valpolicella Classico Juicy black cherry and plum flavors give this wine a fresh character that's balanced by earthy notes of tobacco and mushroom. Scents of cracked black pepper add zip, and a hint of mint brightens the finish. It's lithe and lively, with curvy tannins that make it a

versatile partner for creamy risotto or pasta dishes. *Montcalm Wine Importers, NY*

90 | Rocca Sveva \$60
2010 Amarone della Valpolicella Riserva Vibrant red berry and plum flavors and balanced alcohol give this a more vinous character than many Amarone. Notes of dark chocolate and tobacco augment the fruit flavors, as do hints of cardamom. It finishes dry and savory, ready for a rare sirloin. *MW Imports, White Plains, NY*

90 | Tenuta Sant'Antonio \$70
2011 Amarone della Valpolicella Campo Dei Gigli This is as rich and dense as fruitcake in flavor, with clove and anise notes accenting its black-plum ripeness. Three years in oak casks has polished the texture, the wine smooth and firm as it wends its way to a warm and peppery finish. *Dalla Terra, Napa, CA*

90 | Tenuta Sant'Antonio \$175
2007 Amarone della Valpolicella Riserva Lilium Est The 2007 vintage brought hailstorms that devastated vineyards in parts of Valpolicella, but Tenuta Sant'Antonio managed to produce a riserva that's chewy and dense, with notes of black spice and dark chocolate accenting the mulled berry flavors. Three years in new French barriques has added rich vanilla tones and bold and spicy flavors that our panel found modern in style, yet integrated and complex, ready for dry-aged sirloin. *Dalla Terra, Napa, CA*

90 | Tommasi \$80
2012 Amarone della Valpolicella Classico A meaty Amarone, this has notes of beef broth and caponata that lend savor to its fruit flavors, the plum and black cherry notes deepening into prune and fig tones. Grippy tannins bind the rich flavors together, making it a sturdy partner for short ribs, or a candidate for several years in the cellar. *Vintus, Pleasantville, NY*

VALPOLICELLA

86 | Palazzo Montanari \$15
2014 Valpolicella Classico (Best Buy) Juicy and brambly with tangy acidity and black spice, this is a match for salumi. *V.O.S. Selections, NY* ■