

Tune 2022

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CATERINA ZARDINI AMARONE DELLA VALPOLICELLA CLASSICO RISERVA 2017

A complex Amarone with black tea leaves, blackberries and stones, as well as a drizzle of savory cocoa powder. Typical Amarone generosity with tight, powdery tannins and fresh blackberries. Slightly warming finish with some savory, bitter-orange chocolate. Drink or hold.





GIUSEPPE CAMPAGNOLA AMARONE Della Valpolicella Classico Vigneti Vallata di Marano <mark>2018</mark>

Licorice, dried blackberries, tar, dark spices and a hint of coca cola. A flavorful Amarone with a medium to full body, showing fresh acidity and tangy berries on the palate. A tight, savory delivery that will age nicely over the next 5-8 years. Corvinone, corvina and rondinella. Drink or hold.





ROCCOLO DEL LAGO CORVINA VERONESE VENDEMMIA TARDIVA 2020

Spiced black cherries, black pepper, tar, dates and a lift of violets. Intense but dry, with blueberries and dark cherries unfolding nicely on the palate, together with plenty of seamless, creamy tannins. The tannin quality here is quite high. Drink or hold.





GIUSEPPE CAMPAGNOLA VALPOLICELLA RIPASSO SUPERIORE TENUTA DI MISSOJ SINGLE VINEYARD <mark>2019</mark>

Rich, ripe black plums and savory, grainy and cumin notes on the nose. Mediumbodied with the same fruity and savory character and an intense but fluid feel. Then, chewy tannins kick in and close it down for now. Give it another year to soften the tannins. Best from 2023.





CATERINA ZARDINI VALPOLICELLA CLASSICO SUPERIORE 2020

Rich cherries, dark plums, licorice and hints of stones and cumin generate immediate appeal on the nose. The juicy, fleshy dark cherries and firm tannins in the medium-bodied palate tick the box of balance here. Drink or hold





GIUSEPPE CAMPAGNOLA VALPOLICELLA RIPASSO 2020

Some coffee, smoke and roasted spices on top of the blackberries and cherries. Juicy sour cherries on the medium-bodied palate, framed by silky tannins. Drink now.





GIUSEPPE CAMPAGNOLA SOAVE CLASSICO MONTE FOSCARINO LE

Plenty of white fruit, primarily pears, together with nectarines, lemon grass and some almond. A medium-to full-bodied white, showing fresh, medium-high acidity in the creamy palate, which shows some phenolic interest. Garganega and trebbiano. Drink now for its freshness.