



**GIUSEPPE CAMPAGNOLA  
AMARONE DELLA VALPOLICELLA  
TENUTA DI MISSOJ SINGLE  
VINEYARDS RISERVA 2013**

Dried blueberries, raspberries, citrus and tea leaves. Medium to full body, a subtle casing of foursquare tannins to surround ripe but agile berry fruit and a muscular finish. Drink in 2022.



**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 2019**

A bold Amarone lathered with oak. Admittedly, there is plenty of herbal spruce and dark, macerated cherry behind. Yet the finish is clipped by those oak tannins. While time may resolve them to an extent, this is a gateway wine for the New World drinker that lacks the precision and freshness of better examples. Drinkable now, but best from 2025.



**GIUSEPPE CAMPAGNOLA  
VALPOLICELLA RIPASSO  
CLASSICO SUPERIORE 2021**

Aromatic nose of dried red fruit, walnuts and vivid spices. Full-bodied with a mouthful of fruit, lightly chewy tannin and polished oak that blend together nicely to give a long, bright and spicy finish. Best from 2024.



**CATERINA ZARDINI  
VALPOLICELLA CLASSICO  
SUPERIORE 2021**

Plenty of black-fruit and pot-pourri aromas here. Medium- to full-bodied with good intensity and a firm tannin structure. The fruit is more like crushed blackcurrants on the palate. This finishes a bit chewy for now, but another year in bottle will even it out. Delicious fruit. Best from mid-2024.



**GIUSEPPE CAMPAGNOLA  
VALPOLICELLA RIPASSO  
SUPERIORE TENUTA DI MISSOJ  
SINGLE VINEYARDS 2020**

A polished Ripasso with lots of spicy red-fruit character. The full-bodied palate is dominated by oak spice, but not to the extent that the fruit gets lost. Long, tasty and spicy finish, prolonged by firm tannin. Drinkable now, but better from mid-2024.



**ROCOLO 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  
SOAVE CLASSICO VIGNETI  
FOSCARINO LE BINE 2022**

Meyer lemon peel, bitters, quince and toffee apple. Greater depth of flavor and complexity than the regular bottling. A mid-weighted wine of regionality, considerable pedigree, just enough intrigue and good, crunchy length. Drink now.