

RESTAURANT WINE® Issues #184, #185 & #186

AZ. VITIVINICOLA CORTE ADAMI

- **2018 SOAVE, \$104 (\$13)** ★★★★★
- **2018 'CIMALTA', SOAVE CLASSICO, \$120 (\$15)** ★★★★★
- **2017 VIGNA DELLA CORTE, SOAVE SUPERIORE, \$144 (\$18)** ★★★★★

These are excellent Soaves, and extremely good values. The basic Soave is a fragrant, medium bodied, dry wine that is crisp, balanced, and medium long on the finish, tasting of almond, lime, white peach, and lemon grass. 90% Garganega, 10% Trebbiano di Soave. One night cold soak. Aged 2 months in stainless steel. 12% ♦ The Cimalta is an outstanding Soave Classico: very supple in texture and finely flavored (pear, honey, white peach, banana, lime), this is a crisp, well balanced wine with a long finish. An elegant wine and a great value. 100% Garganega, from vineyards in the Castelcerino hills, lying at 1,109 feet (338 meters) on the highest hill in the Classico zone. One night cold soak. Aged 2 months in stainless steel tanks. 13% The 2017 Vigna della Corte is made from late harvested Garganega. It is a supple, rich wine that is full bodied, well balanced, and intensely flavored (pear, pineapple, lime, white peach, roasted nut), with a very long finish. Great quality and value. 10-12 hour skin contact. Aged 5+ months in stainless steel. 13.5% [2020-2022] Dionysos Imports, Manassas, VA 571.437.4490

AZ. VITIVINICOLA CORTE ADAMI, ★★★★★+ **2015 'DECENNALE', SOAVE, \$100/6 (\$25)**

Medium greenish yellow color, with a slight haziness (fine sediment). It is complex in aroma/flavor (toast, dried bread, pear, candied lemon, honey, lime, grapefruit), supple in texture, quite rich, and very long and persistent on the finish. Very fine quality. From the cru Vigna della Corte, in the Castelcerino hills. From 40+ year old vines. 12 hour skin contact. Native yeast fermented. Aged 5 months in stainless steel. Unfiltered, no added sulphites. 75 cases. 13.5% [2019-2021] Dionysos Imports, Manassas, VA 571.437.4490

AZ. VITIVINICOLA CORTE ADAMI, ★★★★★ **2014 RECIOTO DI SOAVE, \$224/12 375 m.l. (\$28/375 m.l.)**

Excellent Recioto di Soave, and still very young. It is full bodied, complex in flavor (pear, candied lemon, lime, honey, cedar, toasty oak), sweet, lightly oaky, and very long on the finish. Needs further aging. Excellent value. 100% Garganega, from vineyards in the Castelcerino hills. Grapes dried for 4+ months. Partly barrel fermented, partly stainless steel fermented. Aged 11 months before bottling. 12.5% R.S. 13% [2022-2027] Dionysos Imports, Manassas, VA 571.437.4490

- **2016 VALPOLICELLA SUPERIORE, ★★★★★+**
\$144 (\$18)
- **2016 VALPOLICELLA RIPASSO ★★★★★**
SUPERIORE, \$200 (\$25)

Delicious Valpolicellas from Corte Adami. The first is a supple, full bodied wine that is quite rich in flavor (cherry, red currant, plum, pepper, herbs, oak), well balanced, and a long and lightly tannic on the finish. Outstanding value. Can be aged a bit. 45% Corvina, 45% Corvinone, 10% Rondinella. Grapes dried briefly post-harvest. Aged 12 months: partly in French oak barrels, partly in stainless steel. 13.5% ♦ The Ripasso is outstanding: complex in character (blackberry, tobacco, herbs, pepper, cassis), full bodied, and lightly tannic, an intensely flavored, lightly oaked Ripasso that is very persistent on the finish. Great value. Can be aged further. 45% Corvina, 45% Corvinone, 10% Rondinella. Aged 12 months: partly in French oak barrels, partly in stainless steel. 14% [2020-2023] Dionysos Imports, Manassas, VA 571.437.4490

AZ. VITIVINICOLA CORTE ADAMI, 2015 ★★★★★
AMARONE DELLA VALPOLICELLA, \$400 (\$50)

Exceptional Amarone: full bodied, velvety in texture, concentrated, and balanced, with aromas/flavors reminiscent of cherry, cassis, blackberry, cedar, toasty oak, pepper, and rose petal. Great value. Can be aged. 45% Corvina, 45% Corvinone, 10% Rondinella. Aged 24 months in French oak barrels. 0.6% R.S. 16% [2023-2030] Dionysos Imports, Manassas, VA 571.437.4490

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AZ. VITIVINICOLA CORTE ADAMI

- **2014 SOAVE CLASSICO, \$112 (\$14) ★★★★★**
- **2014 CIMALTA, SOAVE CLASSICO, \$128 (\$16) ★★★★★**
- **2013 VIGNA DELLA CORTE, SOAVE, \$144 (\$18) ★★★★★**

A trio of fine Soaves from this excellent producer; all are fine values. The 2014 Soave Classico is a medium bodied, fruity wine (pear, lemon peel, lime, pineapple) that is balanced and medium long on the finish. 90% Garganega, 10% Trebbiano di Soave. Aged 2 months in stainless steel tanks. 7,500 cases. 12% Cimalta is an elegant wine: medium bodied, round yet crisp, with subtle but fine character (pear, linden blossom, lemon, peach, pineapple), excellent balance, and a very persistent finish. 100% Garganega, from the cru Castelcerino, lying at 338 meters (highest hill in the Classico zone). Aged 2 months in stainless steel tanks. 750 cases. 12.5% The 2013 Vigna della Corte is a full bodied, rich, smoothly textured wine that is very long on the palate, with a persistent finish, tasting of pear, honey, lime, pineapple, and peach. Exceptional value. Unwooded. 100% late harvested Garganega. Aged 5+ months in stainless steel tanks. 550 cases. 13% [2016-2017] Dionysos Imports, Manassas, VA 571.437.4490

AZ. VITIVINICOLA CORTE ADAMI, ★★★★★+
2013 VALPOLICELLA SUPERIORE, \$144 (\$18)

A complex Valpolicella: very ripely flavored, supple in texture, and balanced; a wine with cherry, black pepper, toast, red currant, herb, and violet aromas/flavors, and a very long finish. Great value. 13.5% [2016-2017] Dionysos Imports, Manassas, VA 571.437.4490

AZ. VITIVINICOLA CORTE ADAMI, ★★★★★
2013 VALPOLICELLA RIPASSO SUPERIORE, \$200 (\$25)

Fleshy and medium rich, this is a Ripasso that is lightly oaky, complex in flavor (herbs, cassis, blackberry, tobacco, oak), very long on the palate, and lingering in the finish. Exceptional. Warrants modest aging. 14.5% [2016-2018] Dionysos Imports, Manassas, VA 571.437.4490

AZ. VITIVINICOLA CORTE ADAMI, ★★★★★
ADAMI, 2012 AMARONE DELLA VALPOLICELLA, \$480 (\$60)

Terrific Amarone: very intense and ripe in aroma/flavor, fleshy in texture, and full bodied; a luscious, youthful wine that is very long on the palate, and tannic and persistent in the finish, tasting of cassis, blackberry jam, baked potato skin, cedar, spicy oak, red licorice, and herbs. Blend of Corvina, Corvinone & Rondinella. Aged 2 years in oak casks. Great value. 15.5% [2018-2024] Dionysos Imports, Manassas, VA 571.437.4490

PREVIOUSLY

Issues #160, #161 & #162

**AZ. VITIVINICOLA CORTE ADAMI, 2013 SOAVE, ★★★★★
\$112 (\$14)**

Medium bodied, elegantly flavored, and very well balanced, this is an outstanding Soave, tasting of peach, candied lemon, melon, and honey. Long finish. Great value. 12% [2015-2016] Dionysos Imports, Manassas, VA 571.437.4490



Issues #152, 153 & 154

**AZ. VITIVINICOLA CORTE ADAMI, 2011 VIGNA
DELLA CORTE, SOAVE, \$136 (\$17) ★★★★★**

Excellent value. A round, full bodied, balanced Soave with good character and flavor (honey, pear, almond, apple, lemon), and a smooth, medium long finish. Fine quality. Unwooded. 500 cases. [2014-2015] Dionysos Imports, Manassas, VA 571.437.4490



Issues #155, #156 & #157

**AZIENDA VITIVINICOLA CORTE ADAMI, ★★★★★
2013 IL DECENNALE, SOAVE, \$300/6 1.5 liter
(\$75/1.5 liter)**

Wonderful limited production Soave. It is fleshy in texture, richly flavored, crisp, and extremely long on the palate, with long persistence; a remarkable wine, displaying depth and finesse. In aroma/flavor, it tastes of pear, pineapple, peach, honey, lime From the cru Vigna della Corte, in Castelcerino. From 45 year old vines. 12 hours of skin contact, native yeast fermented, unwooded, unfiltered, no added sulphites. 150 cases. 13% [2015-2017] Dionysos Imports, Manassas, VA 571.437.4490

Wholesale case price (9 liter case) is listed first: \$128. Retail per bottle price is listed in parentheses: (\$16).

**AZIENDA VITIVINICOLA CORTE ★★★★★+
ADAMI, 2011 VALPOLICELLA SUPERIORE,
\$160 (\$20)**

Quite rich for a Valpolicella. It is full bodied, ripely flavored, and complex; a wine with red currant, cherry, toast, pepper, and plum jam aromas/flavors. Long finish. 13.5% [2014-2015] Dionysos Imports, Manassas, VA 571.437.4490

AZIENDA VITIVINICOLA CORTE ADAMI, 2011 VALPOLICELLA RIPASSO SUPERIORE, \$208 (\$26) ★★★★★+

Rich and full bodied, this is a fleshy, concentrated Ripasso with excellent flavor and balance. It has berry jam, black licorice, toast, herbs, cocoa, and green olive aromas/flavors, and a very long finish. Fine value. 14% [2015-2017] Dionysos Imports, Manassas, VA 571.437.4490

AZIENDA VITIVINICOLA CORTE ADAMI, 2010 AMARONE DELLA VALPOLICELLA, \$480 (\$60) ★★★★★

An excellent Amarone. It is very full bodied, intensely flavored, and balanced; a rich, supple, complex wine with a long, lightly tannic finish. In aroma/flavor, it tastes of berry jam, pepper, toast, black olive, cocoa, and herbs. Warrants further aging. 15.5% [2016-2022] Dionysos Imports, Manassas, VA 571.437.4490

Issues #147, #148 & #149

AZ. VITIVINICOLA CORTE ADAMI

- **2011 SOAVE, \$96 (\$12)** ★★★★★
- **2010 VIGNA DELLA CORTE, SOAVE, \$128 (\$16)** ★★★★★+

Corte Adami is a fine producer, and these both are excellent values. The 2011 Soave is a fresh, medium bodied wine with distinctive fruity-floral character and good balance. It has a medium long finish, tasting of pear, lime, and almond. 10% Trebbiano di Soave. 1,667 cases. The 2010 single vineyard wine is excellent: supple and complex, with fine finely flavors, crisp acidity, and a long finish, with aromas/flavors reminiscent of pear, grapefruit, honey, and passion fruit. Unwooded. 500 cases. [2013-2014] Dionysos Imports, Manassas, VA 571.437.4490

QUALITY ratings are:

★★★★★ (5 stars) **EXCEPTIONAL** quality for its type and style; a superstar within its price category. Merits an extra special effort to purchase. Very highly recommended.

★★★★ (4 stars) **EXCELLENT** quality for its type, style, and price. Among the very best of its type for its price. Highly recommended.

★★★ (3 stars) **VERY GOOD** quality for its type, style, and price. Has distinctive character and positive attributes. Recommended.



Unusually smooth for the wine's type and age, and a good wine by-the-glass choice.