



REMO FARINA

VENETO

While his family's wine-growing roots date back to the early 16th century, Remo Farina has integrated contemporary winemaking concepts and techniques with traditional approaches to produce rich wines of character, complexity and depth. In particular, Farina creates exquisite Amarone with outstanding body and impressive balance, offering a wonderful combination of sweet, almost port-like fruit with a pleasant, spiced, bitter-almond finish.

The International Wine & Spirit Competition
ITALIAN WINE PRODUCER OF THE YEAR: 2015

BIANCO DI CUSTOZA

Garganega, Trebbiano Toscano, Fernanda, Riesling Italico, Chardonnay and Sauvignon grown with at an altitude of 900 feet in morainic (glacial debris of soil and rock), clayey-calcareous soils.

Brilliant straw-yellow; fruity fragrance of golden apples and ripe pears, all in pleasant harmony. Ideal with light dishes, the slight frizzante makes this especially refreshing and unequal as an aperitif.

SOAVE CLASSICO

The primary Soave grape is Garganega, although DOC laws in the late 1980s amended the traditional varietal regulations to include up to 30% Chardonnay, Pinot Blanc or Trebbiano di Soave.

This straw yellow wine offers aromas of elderflowers and wild flowers. On the palate, it shows green apple, pineapple and shiro plum. A perfect match with starters, main courses, fish and white meats, as well as soft cheeses.

VALPOLICELLA CLASSICO SUPERIORE RIPASSO

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From the Farina stable in Veneto, this very affordable Ripasso combines the freshness of fresh Valpolicella with a hint of the dark chocolatey flavors commonly the result of Amarone skins. Farina's Valpolicella is as excellent alongside roasted red meats, duck, and game as it is when accompanying conversation.

Natalie MacLean on 2016: 90 Points "Remo Farina Ripasso Valpolicella Classico is a juicy, vibrant full-on Italian red wine with mocha flavours from generous oak aging. Lots of black fruit, plums and spice and perfect for the grilled fare. The wine has great balance and structure and is a red wine blend of 50% Corvina, 15% Corvinone, 20% Rondinella, 5% Molinara and 10% Oseleta. Juicy, robust and vibrant Italian: a terrific wine especially at this price point. Aromas of black fleshy ripe blackberries, black plums and some dark spice. Almost reminds me of Californian Zinfandel but with a darker undertone. Perfect for grilled lamb."

AMARONE della Valpolicella Classico

Vinous on the 2012: 90 Points "Bright red with a pale rim. Subdued aromas of red cherry and tobacco on the clean nose. Fresh, bright and juicy, with lively flavors of spicy red cherry, strawberry jam, tobacco and herbs. Finishes long and vibrant, with young chewy tannins. Not the last word in concentration, but very well balanced and faithful to the vintage which is always a plus in my books (generally speaking, 2012 gave slightly less powerful Amarones than 2011, for example). This lovely, easygoing Amarone offers plenty of early appeal."

AMARONE della Valpolicella Classico RISERVA "Montefante"

45% Corvina, 30% Corvinone, 15% Rondinella, 5% Molinara, and Dindarella from the Castelrotto hills of Valpolicella Classica. 24 months in Slavonian oak, 24 months in barrique, further ageing in bottle; *Garnet red; intense aroma of jam and raspberry, mulberry and plums, spice/pepper, coriander and cinnamon. Complex on the palate, gorgeously round with sweet tannins. Excellent with red meats and mature cheeses. "Indigenous Grape Variety Trophy" winner at the International Wine & Spirit Competition!* *Parker's WA on 2007: 92 Points "A compact and sophisticated wine woven tight with tones of dark spice and dried fruit. There's a mineral or chiseled sharpness here, with ash and campfire aromas, that adds focus and balance. Pair this pretty Amarone with braised meat or winter stew. Drink: 2014-2022."*



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