



REMO FARINA VENETO

Although his family's grape-growing and viticultural roots date back to the early 16th century, Remo Farina has integrated contemporary winemaking concepts and techniques with more traditional approaches to produce rich wines of character, complexity and depth. In particular, Farina produces 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.

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, Bianco di Custoza offers golden apple and mature pear scents, focused fruit, and a slight frizzante; a unique and refreshing 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.

Valpolicella Classico Superiore Ripasso

Valpolicella Classico Superiore Ripasso "Montecorna"

Wine Spectator on the 2004: "This spiced red is loaded with pepper, herbes de Provence and cedar flavors, as well as dried cherry and loam notes. There's a zesty intensity to this red, which is aging, but still shows fresh acidity and light tannins. Smoky finish. Drink now through 2014."

Amarone della Valpolicella Classico

Amarone della Valpolicella Classico Riserva

Wine Spectator on the 2001: "A racy Amarone, with lots of raisin, spicy cedar, star fruit, kumquat and vanilla character pushing forward through the full-bodied palate, with fine tannins to help it on its way. Has a crisp, spicy finish, with good length. Delicious now. Best after 2008."

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