

Amarone Tasting (Blind) + (Light Starters, Cheese+nibbles and light dinner)

27TH FEBRUARY 2026, FRIDAY
7PM-11 PM

BLOCK 9. #17-04. REGENCY PARK. NATHAN ROAD SG 248730



Amarone della Valpolicella: Veneto's gift to the world



Amarone is produced throughout the Valpolicella denomination (including the sub-zones of Classico and Valpantena) from grapes dried until at least 1 December following the vintage and fermented out to a minimum of 14% alcohol.

The wine may contain a maximum of between 12g/L and about 16g/L of sugar (depending on its total alcohol content), though 5-7g/L is more common. The wine is aged for a minimum of two years from the year following the vintage or for four years (beginning in November) for Riserva.

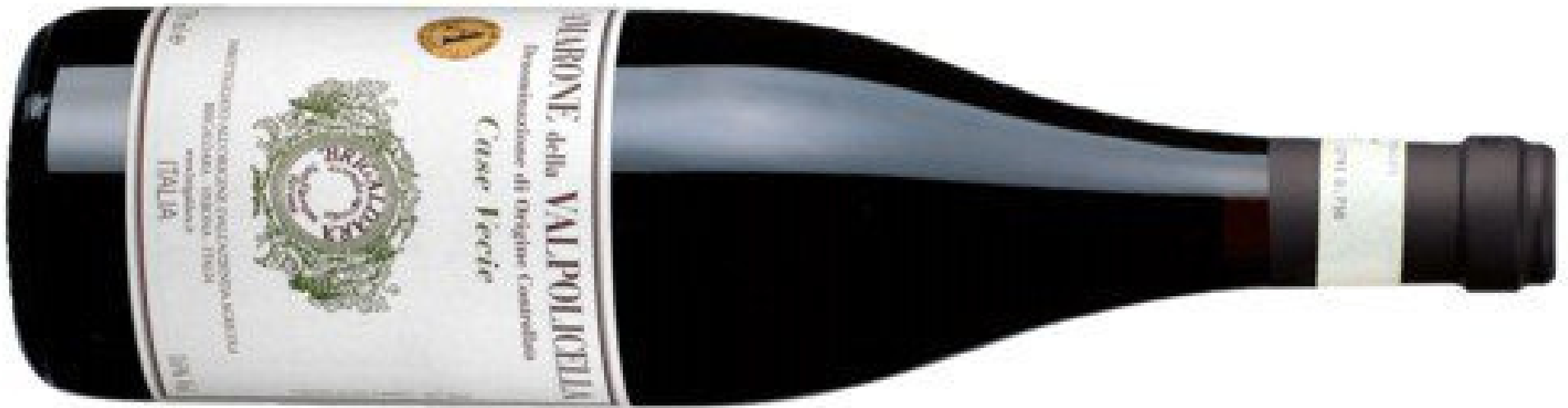
- **Grape Varieties:** Grape varieties in Amarone wine – the main ones being Corvina, Corvinone, and Rondinella. The aromas and flavours of Amarone are determined invariably by Corvina – and to a lesser extent Corvinone. Elegance and perfume (especially a telltale note of freshly ground black pepper) are hallmarks of the former, while Corvinone has deeper colour, more tannins and tobacco-like aromas.
- **Appassimento:** Appassimento is the method of partially drying out the grapes, which are then slowly pressed, and slowly fermented, to make Amarone della Valpolicella. Decisions around drying the grapes, length of appassimento, and time fermenting on skins make dramatic differences to style and quality.
- **Oak Ageing:** Amarone spends a minimum of two years in wood, though can remain there for up to nine or 10 in rare cases (Quintarelli, Zyme). Barrels vary from French and Slavonian oak through to chestnut, cherry and even acacia ‘Newer, smaller barrels, usually oak, are commonly used and have a distinct effect on both aroma and texture (mouthfeel) in particular, though there seems to be a return to old woods and more subtle, seasoned notes
- **Total production:** 18 million.
- High alcohol and sugar levels make the wine a tricky match with food.
- **Three styles dominate current production:**
- A simpler version usually with less wood ageing showcases its friendlier side. Many believe that Amarone is best drunk by its 10th birthday when the wine is still all about roundness, softness, and harmony
- Smaller batches of a grower’s very finest fruit are fermented separately and often given extra wood ageing; this ‘premium’ or Riserva version is capable of lasting for up to 20 years or so in the bottle
- Finally, the more ‘modernist’ interpretation of Amarone embraces a more concentrated, longer-lived, and less oxidative style of wine through the use of controlled appassimento and mainly smaller (225L or 500L) new oak barrels

Producer Profile: Zeni



- Zeni is a historic Bardolino/Verona name with a classic, traditional Amarone expression.
- Style: Traditional and approachable. Balanced between spice, dried fruit, and velvety tannins, rounded, spice-and-ripe-fruit driven –very “classic zone” in feel.
- Blend: 60% Corvina, 30% Rondinella, 10% Molinara (standard Classico blend)
- Ageing (flagship Amarone Classico): aged in 50hL oak barrels for 2–3 years (depending on vintage).
- Production volume: unavailable.

Producer Profile: Brigaldara



- Brigaldara's Case Vecie is explicitly framed as a "high-hill Amarone" (altitude + slow ripening).
- Style: A "cool-climate" Amarone from a single high-altitude vineyard. Notable for its acidity and structural "lift"
- Blend (typical): 39% Corvina, 30% Corvinone, 31% Rondinella.
- Ageing (flagship): 2 years in small barrels + 2 years in large barrels (4 years total).
- Production volume: 12000-15000 bottles

Producer Profile: Tedeschi



- Tedeschi calls Monte Olmi their flagship, and it's treated as a grand-cru site in Valpolicella Classica.
- Style: A pioneer of the "Single Vineyard" (Cru) concept in Valpolicella. Robust, savory, and extremely long-lived
- Blend (typical): 30% Corvina, 30% Corvinone, 30% Rondinella, 10% other traditional varieties.
- Ageing (flagship): 48 months in Slavonian oak, then 12 months in bottle.
- Production volume: 12000-14000 bottles

Producer Profile: Graziano Prà



- Graziano Prà is best known for precision and freshness—he brings that same “clean-line” mindset to Amarone.
- Style: Organic, high-altitude expression. Known for "chalky" minerality and high-toned fruit rather than jammy weight. Dry, food-friendly Amarone. Power, but kept in check by altitude and limestone-driven energy.
- Blend (typical): Corvina, Corvinone, Rondinella, Oseleta.
- Ageing (flagship Amarone): 2 years in Allier tonneaux/barriques, then 1 year in 20hL Allier oak; followed by 1 year in bottle before release.
- Production volume:~ 8000 bottles

Producer Profile: Masi



- Masi is one of the reference names of Amarone—Costasera is widely positioned as their “flagship Amarone.”
- Style: Benchmark “gentle giant” Iconic for its use of the Molinara grape to provide freshness and its specialized Appassimento technique.
- Blend (typical): 70% Corvina, 25% Rondinella, 5% Molinara
- Ageing (flagship): 24 months in oak (80% in Slavonian oak (40–80hL) and 20% in small Allier and Slavonian oak barrels)+ additional bottle time (varies by market/vintage).
- Production volume: V large.

Producer Profile: Garbole



- Garbole positions itself as a “boutique” house —rarity and intensity are part of the DNA.
- Style: Intense, "hedonistic" and artisanal. Extreme concentration from long appassimento, dense, polished, and built for long ageing.
- Blend (typical): 85% Corvina veronese / Corvinone / Rondinella, plus 15% other local grapes.
- Ageing (flagship Amarone Riserva): 7 years, then at least 1 year in bottle.
- Production volume: 5,000 bottles.

Producer Profile: Salvaterra



- SalvaTerra's Amarone messaging leans into elegance over sweetness
- Style: Focuses on "terroir" purity; avoids heavy residual sugar to keep the wine elegant
- Blend: Corvina 60%, Corvinone 10%, Rondinella 25%, other local varieties 5%.
- Ageing (flagship): 1 year barrique + 3 years in large oak (4 years total).
- Production volume: ~ 18000 bottles