

Azienda Agricola  
**Dal Forno Romano**<sup>®</sup>

**Romano Dal Forno 2012 – Pre-Release Offer from the “Grape King” of Valpolicella**

Dear Wine Lover,

I am very excited to be able to offer an allocation of two incredible wines from Romano Dal Forno in the Veneto.

Monica Lerner of **The Wine Advocate** says of the estate “The wines of Romano Dal Forno prove to be impossible to duplicate. They show such a high degree of individual personality that they occupy their own school of stylistic expression.”

Dal Forno are surely among the most influential producers in the history of Italian wine, having subverted so many preconceptions of how to make a world-class wine. A true “garagiste”, Romano was self-taught, but with immense ambition and a unique interpretation of the classic Valpolicella style. It took only a few years for the international crowd of wine connoisseurs to be captivated by Romano's style and once hooked, it became a life-long love affair for those lucky enough to be initiated.

With an international demand that exceeds production, each new vintage quickly disappears in the cellars of discerning collectors, who patiently wait for the beauty of these “meditative” wines to finally grace their palate.

Romano Dal Forno took control of his Valpolicella wine estate at the age of 22 and quickly turned for advice to the Veneto's maestro, Giuseppe Quintarelli. A policy of low yields and an uncompromising drive for quality and selectivity, as well as the use of unusual grapes to back up the Corvina, has established the Dal Forno family as the producers of among the finest wines produced from dried grapes - an otherworldly Amarone, a complex Valpolicella Superiore and a delicious sweet Passito.



**Amarone della Valpolicella 2012**

£1,195 per 6 Bottles

A decadent nose of treacle tart, chocolate, tar, tons of black fruit such as blackberries and mulberries and even ash and liquorice. A dense, layered mouthfeel makes for a full-bodied palate that's explosive yet somehow so refined and pretty all at the same time. The finish goes on and on. Incredible now, but better to wait for this giant to settle well into 2020.

**97 points, James Suckling**



**Valpolicella Superiore 2012**

£345 per 6 Bottles

A very rich and spicy nose of kirsch, sweet morello cherries, spice box, hazelnuts and vanilla beans with dried dark cherry cake and lots of cedar, too. Full body, sweet fruit, vibrant acidity, ripe and round tannins and a fruit-forward finish. Always excellent. Drink now.

**94 points, James Suckling**

I look forward to hearing from you.

Best Regards

Neil

#### Terms and Conditions

**Ordering** – Please place your order by emailing [neil@dunells.com](mailto:neil@dunells.com)

**Offer** – This Offer Closes on Friday 26<sup>th</sup> April 2019 and is subject to availability.

**Delivery** – Autumn 2019

**Prices** – include Freight, Duty, GST & Storage until 30th April 2020

**Allocation** - We expect high demand for some of the wines and this demand may therefore outstrip supply. In such instances we tend to give precedence to those who have bought a particular wine before.

**Payment** – As per our normal T&Cs.

#### More Information

Romano Dal Forno are a bastion of the Veneto, producing “otherworldly” Amarone and Valpolicella according to the Wine Advocate’s Monica Lerner. Romano, the founder and owner, is known as the ‘Grape King’ in Italy, and vies with the legendary Quintarelli as the champion of this hedonistic, luxurious style of wine. A policy of low yields and an uncompromising drive for quality and selectivity, as well the use of unusual grapes to back up the traditional Corvina has established the Dal Forno family among the finest winemakers in all of Italy.

Dal Forno spare no expense in producing their wines. Yields are inherently low due to the age of the vines, and these are further reduced with four different levels of selection throughout the year. Dal Forno then dry their grapes, a process key to produce Amarone, in a method unique to them. This includes huge allow-moving fans which change direction every five minutes to make best use of the natural wind – during this period the grapes lose up to 50% of their mass. The Amarone is aged a minimum of six years, including 2 years in oak. Only 100% new oak barriques are used, which are bought fresh every year, creating a supremely unctuous, voluptuous wine. Finally the wine is blended and bottled under vacuum to preserve its exceptional purity and power.

The Valpolicella Superiore is produced in almost exactly the same way and could technically be labelled as an Amarone as it has been made with 100% dried grapes since 2002. However as it is produced from younger vines as is made to be drunk earlier, Dal Forno declassify it and as such it offers superb value. Romano Dal Forno was founded in 1983 after Romano had studied Amarone under the world-famous master Quintarelli. He quickly learned the key importance of the drying process, which lead Romano to develop a unique systems of aeration in his newly built cellar. This ground-breaking innovation is a key factor in the inner balance of his wines. Only the family are allowed to participate in the winemaking, ensuring a continuity of style and complete dedication to quality.



Neil Pinel

Managing Director

E. [neil@dunells.com](mailto:neil@dunells.com)

T. 01534 736418

M. 07797 724415