



FARINA

vinous

Valpolicella & Soave: The Times, They Are A Changin' (Feb 2021)

ERIC GUIDO | FEBRUARY 25, 2021

FARINA AMARONE CLASSICO DELLA VALPOLICELLA MONTEFANTE 2011

92 points

"The 2011 Amarone Classico della Valpolicella Montefante holds nothing back, starting with a seductive display of plum sauce and cherry liquor, spiced up with cinnamon, cloves and grilled herbs. It's velvety-smooth, contrasting tart berries and dark chocolate against sweet inner florals and a hint of candied citrus. The pleasure continues throughout the unexpectedly vibrant yet slightly heady finale, tapering off with notes of licorice and coffee. This comes across as large in scale, but it does a great job of coloring within the lines of refinement."

-E.G. (FEBRUARY 2021)

FARINA AMARONE DELLA VALPOLICELLA CLASSICO 2017

91 points

"The 2017 Amarone della Valpolicella Classico opens up with an inviting yet somewhat understated mix of peppery florals, cherry liquor, plums and sage. Here I'm finding silky textures offset by tart wild berry fruits, salty minerals and brisk acids in an expression that is much more savory than sweet. A coating of fine tannins lingers, along with a note of baker's chocolate. I have to give Farina credit for creating such a versatile and balanced expression of Amarone."

-E.G. (FEBRUARY 2021)

FARINA VALPOLICELLA RIPASSO CLASSICO SUPERIORE MONTECORNA 2017

90 points

"The 2017 Valpolicella Ripasso Classico Superiore Montecorna wafts up a classic display of mineral-tinged cherries and smoke with hints of cocoa and fresh mint. It's silky and textural, traversing both sweet and savory, as black currants and exotic spice give way to wild herbs, white pepper and minerals. There's wonderful length here, yet it's all perfectly balanced, as sour citrus mingles with cherry pits throughout the finale. This is very pretty." -E.G. (FEBRUARY 2021)