



Buongiorno a tutti,

"the light, dry red wine which was as friendly as the house of your brother". These are the words of Colonel Cantwell in Ernest Hemingway's novel *Across the river*, describing a very enjoyable and friendly glass of Valpolicella.

Today Valpolicella's wines are quite fashionable with many interpretations that vary from the simple, fresh and bright examples to the more complex Valpolicella Classico Superiore and even more concentrated and mouth-filling as the Ripasso. For sure there is an option for everyone!

That being said, Valpolicella's past has been thru great heights of fame (both home and internationally) and glamour but also deep lows when the wines reached the most generic and somehow tasteless status but that is the story of many other wines (and territories) as well.

Fortunately Valpolicella survived the difficulties and continued to be a favorite of many till more recently (say the last 20 or so years) when another big challenge came to be in the name of Ripasso, a new wine creation and winemaking interpretation, modern and with bolder and fuller taste profile. Truly ingenious for the era to be honest, and that revitalized the economy of a territory, although it pushed the Valpolicella (Classico/Superiore) aside.

Fast-forwarding to more recent days, Valpolicella Ripasso DOC continues to be an important part of the overall production for the region, as of 2019 it accounts for 228,900hl (5th largest of Veneto) vs the Valpolicella DOC at 151,639hl (down from 214,100 in 2016). Many people enjoy the exuberant fruitiness of Ripasso.

In spite of Ripassos increasing and "regular" Valpolicella decreasing in production there is room for both to thrive and as a matter of fact most producers do make both examples as a way to express the grapes potential and and two different winemaking techniques that deliver two uniquely different wines. Personal preferences aside, I believe both wines today represent quite well the area internationally.

Just to create a point of difference between the two wine styles we need to say that (extract from Decanter Magazine): *"everyday Valpolicella is made in the classic fashion: cool-fermented in stainless steel, bottled early to help conserve the wine's vibrant, soft fruit aromas. When the wines are well made and based on good quality fruit, this style does not need a helping hand: purity of fruit, elegance, lively acidity and an inimitable freshness are its hallmarks. Using appassimento or ripasso showcases macerated and preserved fruit flavors of black cherry and fig, and helps to tease out Corvina's spicy character. The main effect is greater texture: luscious sensations take over from the leaner, more ethereal, more elegant nature of the fresh-fruit versions"*.

Today I wanted to introduce a very small organic producer called **La Dama**. A team of two, Miriam and Gabriele, wife and husband, that in 2006 started their winery for the love of the land and wine. 20 years later, La Dama is a winery composed of 10 hectares located in Negrar and Sant'Ambrogio di Valpolicella (both villages of the Valpolicella Classica), producing the most typical wines, such as Valpolicella Classico, Valpolicella Classico Superiore Ripasso, Amarone della Valpolicella and small amounts of the historical Recioto della Valpolicella (and a bit of 100% sparkling, pet nat style Molinara rosato).

Today's email is all the about the **2024 La Dama Valpolicella Classico**, that received an amazing **95pt** review by **Decanter Magazine** (see the full article below). We were able to get a pallet (and that is it!) of this wonderful wine and why not offer it

to everyone.

The Valpolicella 2024 will be available to ship starting next week and it'll be first come first serve as it tends to fly.

Read more about La Dama Winery here <https://www.ladamavini.it/en/home-eng/>

2024 La Dama Valpolicella Classico

(60% Corvina Veronese 25% Rondinella 10% Corvinone 5% Molinara)

\$188 - pre-arrival \$176 12pk 95pt Decanter Magazine

P.S. ONE more thing, on April 9th we'll be having focused portfolio tasting on the Cape (and South shore), showcasing all new Rose' vintages as well as many whites and some great reds. Look forward to see everyone that can attend (flier below as well).

Ciro Pirone



SPRING PORTFOLIO TASTING

For the Trade Only



DATE: THURSDAY, APRIL 9

TIME: 1-5PM

VENUE: VALLEY GRILLE

Quashnet Valley

Country Club

309 Old Barnstable

Road

Mashpee, MA 02649

An opportunity to taste more
than 50 wines from our diverse
portfolio

- 2025 Rosés and Whites
- New wines and new producers from Italy and France



PSPGLOBALWINES.COM



Valpolicella Classico

DOC BIO



Grapes: 60% Corvina, 25% Rondinella, 10% Corvinone, 5% Molinara

The most sincere wine of Valpolicella, where no technique comes between the grapes in the vineyard and the wine on the table. A daily wine born from our ongoing pursuit of quality, in which the scents of cherry and the unmistakable black pepper fully express the elegance and pleasantness that our lands are known to give.

The grapes are destemmed and gently pressed on the evening of the harvest and then immediately transferred to concrete vats, where fermentation will take place. All processing aims to best preserve the delicacy and elegance of the wine. After about 10 days of fermentation, the wine rests in concrete for 7 months before being bottled.

Colour: vivid ruby red.

Aroma: the freshness of red currants, sour cherries, and raspberries blends with the balsamic notes of black pepper, making this wine the most sincere and pure expression of the indigenous grapes of Valpolicella.

Structure: the sapidity and the pleasant acidity of the wine support the aromas, making each sip enjoyable and elegant.

Pairings: ideal with meat-based first courses, such as pasta with ragù, or as an accompaniment to cold cuts and cheese appetizers.

Serving Temperature: 14 - 16 C°

Formats: 750 ml



IT BIO 009
AGRICOLTURA ITALIA



Valpolicella Classico

On the lighter side of Italian reds, freshness and value are the keywords to these pleasingly fruit-focused styles

REPORT MICHAEL GARNER

The Valpolicella Classico production area begins some 20km east of lake Garda, where the river Adige bends eastwards above Verona. The Classico zone centres on three main valleys, running from west to east: Fumane (relatively tight, spicy wines), Marano (more open and vibrantly fruity) and Negrar (fuller-bodied and slightly rounder). The further from the lake, the incrementally warmer the temperatures become. The 'altitude effect' is omnipresent: in broad brushstrokes this means the higher the vines are grown, the lighter the body and the lower the alcohol, while acidity levels tend to increase.

This enjoyable tasting focused on two of the area's five separate denominations: regular Valpolicella Classico (aka 'annata', the standard wine of the vintage) and the more ambitious Classico Superiore, which has higher alcohol levels and is aged for longer before release (minimum 12 months in all).

On the whole, the Classico Superiore wines fared better. Andrea Briccarello preferred the 'much deeper and intense wines', though Jason

Millar favoured the more youthful style for 'an irresistible springiness better enjoyed early than aged away'. Something I noted myself was a clear difference between Classico's youthful vigour and cherry-infused primary fruit sensations and the restrained, elegant and nuanced – even ethereal – characters of more ageworthy Classico Superiore.

Both styles nonetheless retain the freshness and balance that are the hallmarks of fine Veronese reds, and thereby offer 'plenty of choices to the consumer', according to Briccarello. It's interesting to note that most of the top-scoring wines were made solely from freshly picked grapes, rather than with a proportion of semi-dried (appassimento) fruit – the latter is permitted by the DOC regulations but, in my view, it blurs the lines between Valpolicella and the appassimento-based wines of Valpolicella: Ripasso, Amarone and Recioto.

All three judges found the overall standard across these wines to be consistently good, with Millar maintaining that 'Classico is one of Italy's great affordable reds'.

THE SCORES 75 wines tasted

Exceptional 0 Outstanding 3 Highly recommended 28 Recommended 36 Commended 8

Entry criteria: producers and UK agents were invited to submit their current-release Valpolicella Classico red wines, including Rosso and Superiore

WHAT TO EAT by Fiona Beckett

Valpolicella might not reach the heights of other Italian reds on its own merits, but as an accompaniment to food, it's a charming and delicious companion. It, of course, goes with antipasti and many pasta dishes – the surprise being how well it pairs with spaghetti al limone. It's also – and this isn't to denigrate it – a great wine to drink with pizza and is particularly delicious with calves' liver, including the classic fegato alla veneziana.

Taking it out of Italy, it's one of those versatile reds that helps you out when everyone is ordering something different, as it also works with fish – even sushi for the lighter styles – and with a range of different vegetable dishes, including tricky-to-match grilled artichokes. Given its cherry flavours, it's a natural with duck, too. Try it with smoked duck – or smoked chicken come to that – or with soft cheeses, especially mozzarella and burrata.

Finally, and keep this in mind for Christmas, Valpolicella would be the perfect wine to crack open with a Boxing Day spread or a turkey sandwich!



THE JUDGES



MICHAEL GARNER is co-owner of Italian specialist Tria Wines and the DWWA Regional Chair for Northern Italy. He is author of *Amarone and the Fine Wines of Verona* (£35 Académie du Vin Library, 2017)



ANDREA BRICCARIELLO is senior business development manager at Jascots Wine Merchants. Formerly head sommelier and wine buyer at Galvin restaurant group, and a brand manager for Bisol Prosecco, he is a DWWA judge for Northern Italy, Veneto and Piedmont



JASON MILLAR is a freelance wine writer, consultant, judge and communicator, with a focus on South Africa and Italy. He has a background in buying, importing and sales, and in 2016 was the top WSET Diploma graduate worldwide

PHOTOGRAPH BRENT HOFACKER/SHUTTERSTOCK

Above is the article published on Decanter Magazine, awarding three Valpolicella wines 95pt scores, being 2024 La Dama Valpolicella Classico, 2024 Ca dei Maghi Valpolicella Classico Superiore and 2024 Spada La Pergola Valpolicella Classico Superiore.

Below is the 95 point review for La Dama Valpolicella Classico



La Dama, Valpolicella Classico 2024 £

MG 95 AB 95 JM 94

£15 Bibendum Wine

From low-density pergola vineyards planted in the 1970s in the San Vito area, towards the southern tip of the Negrar valley, Gabriele and Miriam Dalcanale's regular Classico is a vibrant and juicy example of the simpler style of Valpolicella. Following a brief maceration on the skins, the must is fermented in truncated concrete tanks before about 10% of oak-aged wine from the previous vintage is added to the blend. The intention here is to make the wine immediately accessible

and enhance the classic spicy notes of the Corvina grape.

MG Clean, fresh, forward red fruit aromas with spicy notes. Light but juicy palate with crunchy fresh fruit flavours. Delicious. A classic example.

AB An array of red fruits, cherry liqueur and summer fruit pudding. Smoky, savoury hints. Long and complex with plenty of vibrant, juicy freshness.

JM Light, with fresh strawberry, redcurrant and cranberry. Some leafiness and cleansing acidity. Lovely purity. Transparent and honest. Serve chilled with cold cuts. **Drink** 2025-2029 **Alc** 12%

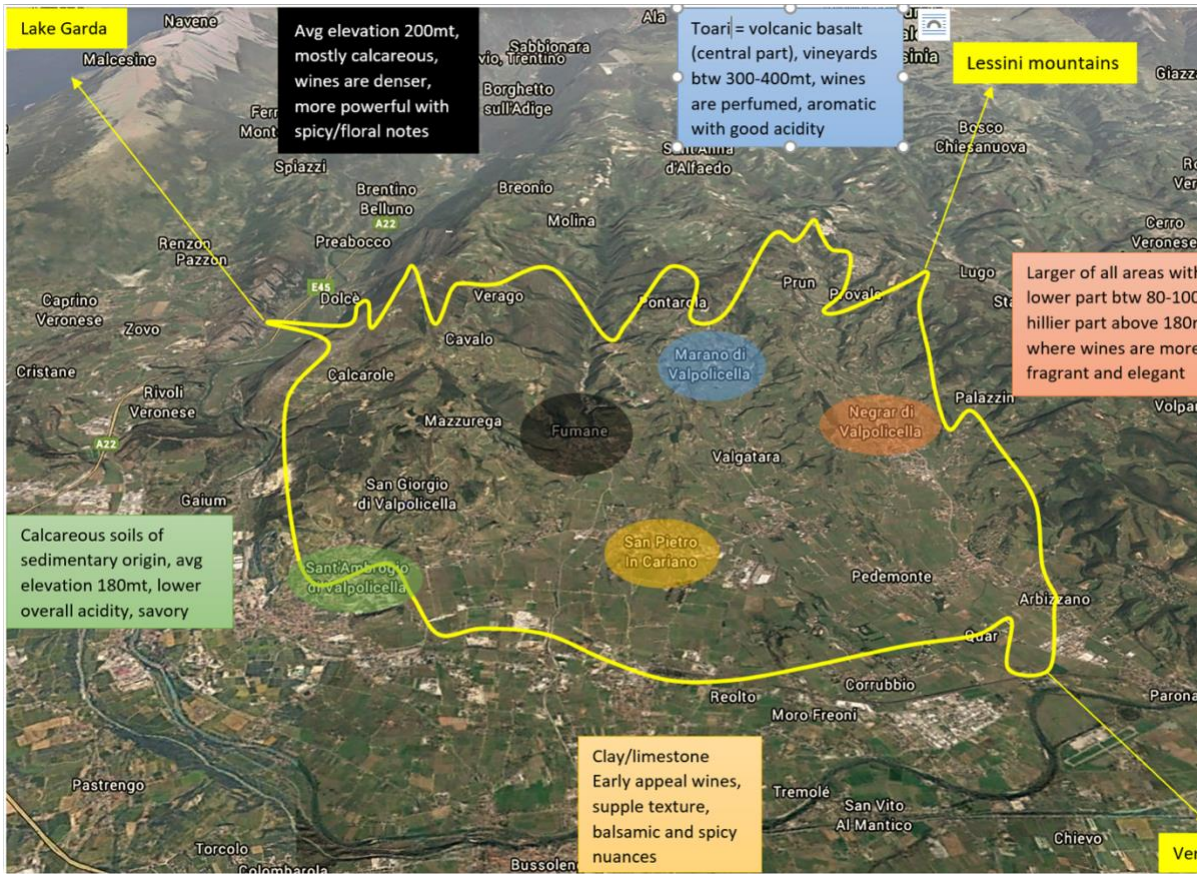


This is vigneto Colombarino, at the heart of the La Dama winery. The soil of this unique vineyard is composed of calcareous marls layered with "scaglia rossa" (red Porphyry).

[Click here and take a virtual tour of La Dama Winery](#)



The **Valpolicella Classica** is a uniquely beautiful territory blessed by the vicinity of the Lessini Mountains to the North, the moderating influence of Lake Garda to the West, a variety of soil formations (see below map for more info) and it is described as the outstretched fingers of a hand heading south towards the city of Verona.



Above is a breakdown of the Valpolicella Classica by village Negrar, Marano, Fumane, Sant'Ambrogio di Valpolicella and San Pietro in Cariano with specific elevations, soil formations and wine profiles.



A typical Valpolicella landscape with terraced vineyards on the steep hills along the various valleys, supported by the marogne (dry walls traditionally made out of volcanic rocks).



We care about our land
and about the people who
live here. Hence, since
2015 both our grapes and
our wines are certified
organic.



We are FIVI!
The independent
winegrower grows their
vines, vinifies their
grapes, bottles their
wine and cares about its
sales.



Miriam, Gabriele and the new generation.

THE BIG BOTTLES

-	2010 Il Moro di San Giovanni IGT Toscana	13bt	1.5lt	
-	2011 Il Moro di San Giovanni IGT Toscana	8bt	1.5lt	
-	2016 Tenuta di Trinoro 'Palazzi' Merlot	2bt	1.5lt	94WE 95AG
-	2009 Tenuta di Trinoro Igt Toscana	1bt	1.5lt	94WS 94AG
-	2017 La Dama Amarone della Valpolicella	2bt	1.5lt	
-	2017 La Dama Amarone della Valpolicella	1bt	3ltr	
-	2018 La Dama Amarone della Valpolicella	1bt	3ltr	92WE
-	2019 La Dama Amarone della Valpolicella	2bt	3ltr	
-	2018 Innocenti Brunello di Montalcino	1bt	1.5lt	93JS 95WE
-	2019 Innocenti Brunello di Montalcino	8bt	1.5lt	94JS
-	2020 Innocenti Brunello di Montalcino	5bt	1.5lt	92JS
-	2015 Innocenti Brunello di Montalcino Ris	6bt	1.5lt	94JS
-	2020 Innocenti Brunello di Montalcino	2bt	3ltr	92JS
-	2017 Innocenti Brunello di Montalcino	2bt	3ltr	92JS
-	2017 Innocenti Brunello di Montalcino	3bt	5ltr	92JS 92RP
-	2020 Innocenti Brunello di Montalcino	3bt	5ltr	92JS