



Arele Appassimento

Country: Italy Region: Verona
 Type: Red Varietal: Blend - Corvina, Oseleta, Rondinella, Merlot
 Format: 12 x 750ml

BC	AB	SK	MB
+203539	+745967	+18593	+745967
Specialty	Open	SO	MBLL

TASTING NOTES

Colour: Intense, deep ruby red.
Aroma: Very fruity, rich, spicy, black pepper nose.
Taste: Full body, very intense, spicy, smooth, full of flavors.
Food: White and red meats, game, fresh and aged cheeses.

AWARDS & ACCOLADES

2020 ~ "Arele is a wine that combines local and international grape varieties that go through the appassimento process before fermentation. Arele is the Italian name for the wooden and bamboo racks on which some 35 percent of the grapes (corvina, rondinella, oseleta and merlot) are selected from hillside vineyards left to dry for 45 days. The colour is medium dark, and the nose is a mix of red fruits, baked plums, black olives, chocolate, and spice..." - Anthony Gismondi - Gismondi on Wine, Jan/2025

2020 ~ "Generous aromas of lush sour cherries and pepper in a very juicy style. It's supple yet crunchy due to chalky tannins. Light-bodied and crisp in the finish." - James Suckling, Feb/2025

2017 ~ 91 Points. "This Arele is from partially (parziale) dried Corvina Veronese, Rondinella, Oseleta and Merlot grapes. These grapes have been set out on traditional wooden trays to dry, thereby increasing intensity and resulting in additional weight and concentration. Expect notes of cedar layered with dried rose petals, pipe tobacco, dried cherries, vanilla and balsamic. The palate is powerful and supple with notable generosity. Cherry, wood shavings, fine spice, chocolate and espresso flavours dominate the palate. It has a long, smooth and grapey finish." - Daenna Van Mulligen, Nov/2022

2016 ~ 91 Points. "Concentration, plush, texture. Tommasi is a family wine producer that specializes in wines of the Veneto, which is where they were established in 1902. But they also make wine in Lombardy, Tuscany, Basilicata and Puglia. This Arele is from partially (parziale) dried Corvina Veronese, Rondinella, Oseleta and Merlot grapes. These grapes have been set out on traditional wooden trays to dry, thereby increasing intensity and resulting in additional weight and concentration. The aromas here are plush; cherries and star anise, warm chocolate and tealeaf, wet cedar and hints of balsamic. It's fleshy but has some angularity this vintage; red cherry, tealeaf, wood spice and hint of espresso line the palate. The entry is smooth but grows more textural mid-palate across finish. It has a pleasing classic bitterness on the finish making it a good pairing with aged Italian cheeses, game or pastas with hearty ragus." - Daenna Van Mulligen, winescores.ca, Oct/2020

2014 ~ 92 Points. "Peppery red berry fruit and a supple smooth texture. Medium to almost full-bodied. A lovely, balanced example of the Appassimento style that concentrates flavours but doesn't make the wine heavy. Very savoury. This robust Italian red wine takes its name - Arele - from the wooden trays that were traditionally used to dry the grapes, or a portion of them, to make Appassimento wine. The 2014 vintage has intense dark red fruit and polished tannins. Pair with grilled meats. Food pairings: cheese pizza, veal, beef, tagliatelle alla Bolognese (pasta), chicken herb-rubbed roast." - Natalie MacLean, Nov/2016

OTHER INFO

This wine is produced with the typical indigenous grapes the Valpolicella Classico area, Corvina and Oseleta, and in the traditional "Appassimento" method. Appassimento means "drying process". "Arele" is the local name of the traditional wooden trays where the grapes are laid down and semi dried prior to being gently pressed.



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