



### *Messages from Marinella*

Marinella Camerani is recognized as one of the top-flight producers of Valpolicella and Amarone today. Her Corte Sant'Alda vineyard includes 15 hectares of organically-managed vines in the foothills of the Lessini Mountains, 30 km north east of Verona. Her wines are fermented with their natural yeasts in large oak fermenters to bring out vineyard individuality. Further down the slope, she has added another set of vineyards on the 5 hectare Adalia estate. Adalia provides Marinella a second palette to produce more wines, each with their own distinctive characters. Taste any one of her wines, and you will receive a vinous message from Marinella in every bottle.

### *White*

#### **2012 Corte Sant'Alda Soave Vigne de Mezzane DOC**

\$23.95 per bottle in 6 bottle case

"Juicy apricot/peach fruit with mint and mineral accents wrap around a zesty lemon core." ORGANIC

### *Red*

#### **2012 Corte Sant'Alda Ca' Fiui Valpolicella DOC**

\$26.75 per bottle in 6 bottle case

"Fruit-driven and silky mouthful of juicy raspberry/black cherry flavors with accents of flowers and spice." ORGANIC

#### **2010 Corte Sant'Alda Campo Magri Valpolicella Superiore DOC**

\$37.50 per bottle in 6 bottle case.

Aged for one year to earn the Superiore designation, and vinified by the ripasso method, to add greater complexity, richness and smoothness. "An elegant ripasso that weaves layers of dark cherry fruit with herbs and a hint of licorice." ORGANIC

#### **2009 Adalia Amarone della Valpolicella Ruvlan DOC**

\$59.95 per bottle in 6 bottle case

Marinella's second property down the hill from Corte Sant'Alda is called Adalia. Named for the 'Adalia Bipunctata' - that's ladybug, to you and me. "Seams of tobacco and sweet spices weave through the rich core of smoky cherry and black plum fruit."

#### **2009 Corte Sant'Alda Amarone della Valpolicella DOC**

\$89.95 per bottle in 6 bottle case

"Generous, fleshy, and succulent mix of dark cherry and blackberry fruit, grilled meat, licorice and rocky moss accents on the finish. Think California invented big bodybuilder's reds? Then, check out the refined vinous muscularity of Amarone." ORGANIC