

“La Poja vertical: The rebel of Valpolicella”

Aldo Fiordelli - Decanter, June 2017

VINTAGE 2010 93pt.

The youngest wine of the flight. A denser ruby color and assertive clove aroma, elegance over power due to the mild vintage which lacked excessive heat during maturation. This result is an intense, aromatic nose of cherry-liqueur, chocolate, along with a touch of Indian spice and sweet tobacco. Medium bodied with oaky tannins and refreshing acidity.

VINTAGE 2009 91pt.

A typical example of Corvina with this pale ruby color (Corvina is not known for its colour) and a fresh nose of raspberry and red cherry with an amazing hint of rose hips and a very precise palate. Taut with velvety tannins, slightly rigid at the end and a gradual warming on the finish due to the notably higher alcohol among the flight; however it's well balanced with pleasant acidity.

VINTAGE 2006 96pt.

A darker profile in terms of colour and concentration. Toxicating perfume opens up to complex notes of pure liquorice, cigar box, tobacco and blackberry with a dense, mouth-filling palate, large velvety tannins and a sweet finish of dates (perhaps a bit of appassimento?) supported by long, brilliant acidity. Overall complex and vibrant, one of the best samples in a vintage with the most assertive day/night temperature variation.

VINTAGE 2004 94pt.

A longer growing season in this vintage gifted this wine complexity, with more focus on elegance than power. Very classic in colour (pale ruby to garnet), it shows an intense nose of dried flowers leading to Morello cherry, with depth of cacao and bay leaf - a well integrated vegetal touch. Firm in structure with crisp acidity and chalky, yet not particularly large, tannins - it ends with a toasty, amazing length.

VINTAGE 2001 95pt.

This wine is at the peak of its expressiveness with a Port-like nose of spicy minerality and an incredible supple palate due to vibrant, velvety, ripe tannins and softened - yet well-balanced - acidity. Its full bodied and rich style summarises perfectly the trend of this period. It avoids being overly bold, and doesn't lose its precise, fresh cherry fruit.

VINTAGE 2000 92pt.

A softer, riper vintage, without overpoweringly stewed or cooked aromas but rich and complex from cherry and chocolate to bay leaf. Creamy on the palate with ripe, almost silky tannins and a sweet finish of tobacco supported by a pleasant acidity. Best for more immediate consumption.

VINTAGE 1997 95pt.

The celebrated 1997 vintage didn't deceive with this extremely youthful wine. It shows striking complexity with raspberry and cherry fruits leading to black pepper and cacao without prolonged evolution and supported by the deep extraction of firm yet mature tannins. On the palate, it could lack the use of older vines, however the wine finishes with a refreshing fruit flavor and notes of toasty, sweet milk chocolate.

VINTAGE 1995 93pt.

One of the most classic examples, an almost “old fashioned” style of Corvina with a complex dark nose of meat, wild fruits, cedar wood and bitter chocolate. A leaner body and taut firm structure with the acidity. A bit nervy, however it is balanced by a good concentration of fruit and a nutty, savory finish.

