

# Alison Napjus' Recommendations

More than 80 wines were reviewed for this report. A free alphabetical index is available to all WineSpectator.com members can access complete reviews for each wine.

WINE	SCORE	PRICE
<b>ROMANO DAL FORNO Amarone della Valpolicella 2010</b> Shows power and grace, offering finely meshed flavors of blackberry puree, fig cake and Earl Grey tea leaf framed by refined, dusty tannins.	95	\$450
<b>MASI Amarone della Valpolicella Classico Mazzano 2009</b> A focused powerhouse, with pureed black cherry, tar, mocha and herbed black olive flavors tightly knit to a dense, tannic structure.	95	\$170
<b>TOMMASO BUSSOLA Amarone della Valpolicella Classico TB 2009</b> Plush tannins are tightly knit to the concentrated flavors of black cherry puree, raspberry ganache and orange bergamot.	94	\$100
<b>MARCHESI FUMANELLI Amarone della Valpolicella Classico Octavius Riserva 2009</b> The seamless knit and fine balance impart grace, with flavors of baked currant and cherry that glide over the dense tannins.	94	\$150
<b>GIUSEPPE QUINTARELLI Amarone della Valpolicella Classico 2006</b> Features a skein of aromatic spice unraveling through the cherry compote, espresso, fig cake and loamy earth flavors.	94	\$350
<b>ZYMÈ Amarone della Valpolicella Classico 2009</b> Shows a fine marriage between Amarone's more traditional and modern styles. This is fresh and framed by chalky tannins.	94	\$170
<b>TOMMASO BUSSOLA Amarone della Valpolicella Classico 2010</b> Rich and well-integrated, with date, mandarin orange peel, dried cherry and espresso flavors, fine-grained tannins and spicy minerality.	93	\$65
<b>MICHELE CASTELLANI Amarone della Valpolicella Classico Cinque Stelle 2012</b> A dense red, offering finely sculpted tannins and rich cherry compote, forest floor, baking spice, date and singed orange peel flavors.	93	\$90
<b>MASI Amarone della Valpolicella Classico Serègo Alighieri Vaio Armaron 2009</b> Integrates supple tannins and tar-tinged minerality, with a rich palate of sun-dried cherry, dried fig, dried lavender and tea leaf.	93	\$85
<b>NICOLIS Amarone della Valpolicella Classico 2009</b> Savory hints of cured tobacco and smoke meet wild strawberry and crushed black cherry fruit in this burly red, with a lasting finish.	93	\$70