



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

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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