



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

2021 ~ "As with other wines from the Veneto region, including Amarone, the appassimento process was utilized in here. In appassimento, a portion of the grapes harvested are placed in lofts or drying chambers for weeks or months to dehydrate and concentrate the components of the grapes. Arele's are the name for the traditional wooden or bamboo racks employed in the process. Approximately 30% of the corvina, rondinella, oseleta, and merlot grapes were dried for around 45 days. A triptych of lightly enriched, groomed, cherry, raspberry, and red plum feature here, along with sweet baking spices and vanilla. The granular, highly polished tannins along with well calibrated acidity ferry it soft, easy, pleasing and mostly changeless from front to back. A nice ride." - Brent Gushowaty - Gismondi on Wine, Feb/2026

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.



For more information, please contact International Cellars Inc.
 200-1122 Mainland Street, Vancouver, BC V6B 5L1
 604 689 5333 info@international-cellars.com
www.international-cellars.com