

# WINE ENTHUSIAST

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ITALY

## RED WINES

**Contact Company:** Onepiò Winery

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**89** **Onepiò 2009 Classico (Amarone della Valpolicella Classico).** Burnt caramel brown at the core, this wine has a tawny-colored rim. The nose smells of black raisins, Worcestershire sauce and parsley, while the palate is round and creamy, with mouthwatering acidic lift. There's no fresh fruit left, only notions of dried fruits and caramel tones. This should pair seamlessly with roasted, dark meat chicken or turkey, or dishes wrapped in flaky pastry dough. There is lovely concentration and nicely powerful flavor impressions from start to finish here. It's ready to drink up, though it should have enough structure to hold on for a while. Drink now–2020.

**abv:** 15.5%

**Price:** \$\$\$

## WHITE WINE

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**84** **Onepiò 2016 Lugana.** This Trebbiano smells of orange peel, honeysuckle, hay bales and beeswax. Dry and broad on the medium-bodied palate, it possesses as many bitter components as it does fruit-driven flavors. Moreover, the structure is driven by phenolics rather than acidity. Moderate in length on the finish and average in flavor concentration, this is quaffable, best paired with a bloomy, creamy cheese than it is alone.

**abv:** 13%

**Price:** \$\$