



## STAR LISTINGS



### RESTAURANT WINE®'S EVALUATION SYSTEM

*QUALITY ratings are:*

★★★★★ **EXCEPTIONAL** quality for its type and style; a superstar within its price category. Merits an extra special effort to purchase. Very highly recommended.

★★★★ **EXCELLENT** quality for its type, style, and price. Among the very best of its type for its price. Highly recommended.

★★★ **VERY GOOD** quality for its type, style, and price. Has distinctive character and positive attributes. Recommended.



Unusually smooth for the wine's type and age, and a good wine by-the-glass choice.

**VENETO RED — Expensive:  
\$321-\$640/case (\$40.10-\$80/btl. full retail)**



#### **I SALTARI, 2003 LE VIGNE DI TURANO, AMARONE DELLA VALPOLICELLA, \$274/6 (\$68.50) ★★★★★**

I Saltari is an estate purchased by the Sartori family in 2000, and renovated in the years since. Consulting winemaker Franco Bernabei was also brought in to assist. The wines are outstanding (see Valpolicella review above), as is this Amarone. It is luscious, rich, and complex in style, with intense berry jam, sour cherry, blackberry, cedar, spicy oak, tarragon, and dark chocolate aromas/flavors. Very long aftertaste. Delicious. 60% Corvina, 20% Rondinella, 10% Corvinone, 10% Croatina. Aged 25 months in wood. [2011-2017] Banfi Vintners, Old Brookville, NY 516.626.9200