



**Monica Larner**

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Italian Editor Monica Larner has lived in Italy on and off since age 11 and joined the *Wine Enthusiast* team three years ago. Based in Rome, she reviews Italian wines, writes about wine&food pairing, wine tourism and reports on the latest news from Italy's many wine regions. Her books include *In Love in Italy* (Rizzoli) and *Living, Studying and Working in Italy* (Henry Holt). Monica is a qualified sommelier with the Italian Association of Sommeliers and when not in her adopted home she can be found with pruning shears in hand on the family-run Larner Vineyard in Santa Barbara, California.

Of the Amarone tasted at the consortium, 134 were featured in the issues of Oct. & Dec. 2007. The ratings go from 96 to 85.

**RATING 90** **2004 Vaona**  
**Corvina, Rondinella, Molinara, Amarone della Valpolicella Classico, \$35**

Dark tones of black cherry and raisin are immediate and upfront but are soon followed by fresh notes of blackberry, mulberry and almond amaretto. Those pretty almond notes (the wine ages 18 months in oak casks) help flesh out a soft wine with excellent dimension and long, caressing flavors. — M.L. (10/1/2007)

*Premium Brands*

RATING	PRODUCER	VINTAGE	DESIGNATION	VARIETAL	APPELLATION	PRICE	QUAL
90	Vaona	2004		Corvina, Rondinella, Molinara	Amarone della Valpolicella Classico	\$35	

**RATING 92** **2003 Vaona Pegrandi**  
**Corvina, Rondinella, Molinara, Amarone della Valpolicella Classico, \$44**

Here's a vineyard-designate wine that boasts all the special characteristics you look for in quality Amarone. It's densely concentrated and extracted, yet refined and elegant with cherry-apple, almond paste and vibrant red fruit. In the mouth, it delivers great intensity, a firm build and long-lasting persistency. It is aged 24 months in oak casks. — M.L. (10/1/2007)

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RATING	PRODUCER	VINTAGE	DESIGNATION	VARIETAL	APPELLATION	PRICE	QUAL
92	Vaona	2003	Pegrandi	Corvina, Rondinella, Molinara	Amarone della Valpolicella Classico	\$44	