

“The Wine Advocate” – Robert Parker

by Antonio Galloni

Conti Sertoli Salis

2003 Conti Sertoli Salis Sforzato di Valtellina Canua

RATING:	90 points
PRODUCER:	Conti Sertoli Salis
FROM:	Lombardy, Italy,
VARIETY:	Nebbiolo
DRINK:	2009 - 2018
ESTIMATED COST:	\$57
SOURCE:	eRobertparker.com, #173 Oct 2007

The 2003 Sforzato di Valtellina Canua is a distinctive wine. Its huge, super-ripe nose is reminiscent of Amarone. With some air, the breeding of this rich, sumptuous wine comes through in its expression of sweet fruit, new leather, chocolate and spices. It offers superb depth and terrific overall balance. Anticipated maturity: 2009-2018. The Salis family is one of Valtellina's historic, aristocratic families. The estate releases a broad range of wines. The top bottling is the Sforzato Canua, which is made from Chiavennasca that is left to dry for several months prior to fermentation. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094

2004 Conti Sertoli Salis Valtellina Superiore Corte della Meridiana Riserva

RATING:	89 points
PRODUCER:	Conti Sertoli Salis
FROM:	Lombardy, Italy,
VARIETY:	Proprietary Blend
DRINK:	2008 - 2012
ESTIMATED COST:	\$35
SOURCE:	eRobertparker.com, #173 Oct 2007

Sertoli Salis' 2004 Valtellina Superiore Corte della Meridiana comes across as a hybrid of Nebbiolo and Valpolicella with the aromatics of the former and the sweet forward fruit of the latter. It offers a lovely core of ripe red cherries, flowers and mint on a somewhat compact, linear frame. Anticipated maturity: 2008-2012. The Salis family is one of Valtellina's historic, aristocratic families. The estate releases a broad range of wines. The top bottling is the Sforzato Canua, which is made from Chiavennasca that is left to dry for several months prior to fermentation. Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094