



GIUSEPPE QUINTARELLI

VALPOLICELLA

Founded in 1924, Quintarelli has become a reference point for Valpolicella.

This traditional estate has always had one eye on the world beyond the hills of Valpolicella. Plantings include Cabernet Sauvignon, Cabernet Franc and Merlot, alongside native varieties such as Corvina and Corvinone.

Quintarelli has 11 hectares of vines, whose average age is around 30 years. Picking is late, usually in the first two weeks of October. Multiple passes through the vineyards are made. The first selection is of the best, ripest grapes, for the Amarone and Alzero. The second pass will become Valpolicella. The third is for the fresh young wines.

All of the grapes in the Amarone styles and some of the Valpolicella are dried on straw matting, concentrating the sugars and flavours (*appassimento*). The *ripasso* technique is used in the Valpolicella Classico Superiore, 're-passing' freshly fermented wine over unpressed Amarone skins.

Ageing takes place in large Slavonian oak casks. The Amarone and Alzero spend around seven years in oak. Annual production averages just 5,000 12-bottle cases. The labels were previously handwritten, a tradition perpetuated in today's jagged-edged labels.

Giuseppe Quintarelli died in 2012 and has been ably succeeded by his eldest grandson, Francesco Grigoli.

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THE VINTAGES OFFERED HERE

Due to the phasing of releases at the estate, there are two vintages available of some wines. By all means request your preferred vintage but please be aware that all of them are in short supply.

GIUSEPPE QUINTARELLI

BIANCO SECCO 2022

The only Quintarelli white is 80% Garganega, with Trebbiano Toscano, Sauvignon Bianco, Chardonnay and Saorin. Pale lemon, almost watery white colour. Delicate aromas of green citrus fruit and lemon rind. The palate is pure and zesty, offering pear and lime fruit with a touch of almond. This has more in common with the 2020 than the 2021, the latter having more Sauvignon character. Includes a small (less than 1%) proportion of dried passito grapes. 10-15% is aged in old 20 hectolitre botti, further rounding out the texture. A refreshing 12.5% abv, as usual.

Corney & Barrow Score 17+
Recommended drinking from 2024 - 2027

£225/Case of 6 bottles, in bond UK
£95/Case of 1 magnum, in bond UK

BIANCO SECCO 2023

Francesco remarked that 2023 was warmer than 2022. 80% Garganega, with Trebbiano Toscano, Sauvignon Bianco, Chardonnay and Saorin, all co-fermented. Tasted from tank, at the estate, in May 2024. Yellow flower perfume, with a zesty, green citrus brightness and a tactile bite from the Garganega. The vines for Bianco Secco are 10-40 years old. This stays 10 months on lees. There is a small (less than 1%) proportion of dried passito grapes. 10-15% is aged in old 20 hectolitre botti. 12.5% abv. Bottled on 9th July 2024.

Corney & Barrow Score 17.5
Recommended drinking from 2025 - 2028

£230/Case of 6 bottles, in bond UK
£100/Case of 1 magnum, in bond UK

PRIMOFIORE 2021

Primofiore is 50% Corvina and Corvinone, 50% Cabernet (Sauvignon and Franc). The Cabernet grapes are dried on straw matting for two months, whilst the Corvina and Corvinone are fermented without raisining. Pretty red berry aromas, with dried herbs, straw and tobacco leaf. The medium bodied palate has a blood orange zestiness, with playful, lemony acidity lifting the raspberry and blackberry flavours. Fine tannins frame the palate without exerting grip. Aged for two years in large old Slavonian oak botti. 14% abv. Bottled April 2023.

Corney & Barrow Score 17.5
Recommended drinking from 2024 - 2030

£325/Case of 6 bottles, in bond UK
£130/Case of 1 magnum, in bond UK

PRIMOFIORE 2022

Literally "first flower", Primofiore is 50% Corvina and Corvinone, 50% Cabernet (Sauvignon and Franc). The Cabernet grapes are dried on straw matting for two months, whilst the Corvina and Corvinone are fermented without raisining. Aged for two years in large old Slavonian oak botti. Tasted May 2024, at the estate. This had been bottled a month before. As Francesco described it, this is "in line with the 2021". Balsamic notes, purity of raspberry and red cherry fruit. Powdery chocolate, dried herbs. Salty mineral texture. 14% abv. Bottled April 2024.

Corney & Barrow Score 17.5
Recommended drinking from 2025 - 2031

£325/Case of 6 bottles, in bond UK
£130/Case of 1 bottles, in bond UK

VALPOLICELLA CLASSICO SUPERIORE 2016

55% Corvina and Corvinone, 30% Rondinella and 15% Cabernet Sauvignon, Nebbiolo, Croatina and Sangiovese. Half dried grapes, half *ripasso* (whereby the fermenting wine is 'passed over' Amarone skins). Bright ruby colour, with a lovely translucence. The nose is a meeting of pure dark and red berry fruit, dried herbs, peppery spices and incense. The palate has a particular juiciness in 2016, the medium-bodied raspberry fruit lifted on a wave of buoyant acidity, aided by zesty citrus and orange blossom. The finish is bone dry and precise, with lingering mineral extract. As there was no 2016 Amarone, this includes the fruit that would have gone into the Amarone. This spends at least six years in Slavonian oak *botti*. 15% abv. Bottled in December 2022.

Corney & Barrow Score 18
Recommended drinking from 2025 - 2032

£525/Case of 6 bottles, in bond UK
£235/Case of 1 magnum, in bond UK

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VALPOLICELLA CLASSICO SUPERIORE 2017

55% Corvina and Corvinone, 30% Rondinella and 15% Cabernet Sauvignon, Nebbiolo, Croatina and Sangiovese. Half dried grapes, with half of the fermenting wine passed over Amarone skins, the traditional *ripasso* method, bolstering both body and raisined complexity. 2017 was warmer than 2016. Francesco feels that the *appasimento* and dried fruit character worked particularly well in 2017. A complex nose of dried herbs and desiccated red berry fruit, with pure raspberry. The palate is tight and nervy still, with phenomenal tension and drive. Pure and juicy. The best vintage I have tasted, with more patience required than 2016. Around a third of the estate's production. This spends at least six years in Slavonian oak *botti*. 15% abv. Bottled in February 2024.

Corney & Barrow Score 18+
Recommended drinking from 2026 - 2033

£525/Case of 6 bottles, in bond UK
£235/Case of 1 magnum, in bond UK

ROSSO CÀ DEL MERLO 2016

Cà del Merlo means house of the blackbird and refers to the vineyard site. 55% Corvina and Corvinone, 15% Rondinella, 10% Cabernet (Sauvignon and Franc), 15% Merlot and 5% Nebbiolo, Croatina and Sangiovese. Half of the grapes are dried for two months on straw matting, whilst the other half are pressed following fermentation. The greater proportion of Merlot brings a red-fruited fleshiness, making for a fresher, fruitier, more overt wine than the Valpolicella, which should also be approachable a little sooner. Mid-ruby colour. A beguiling raspberry-fruited nose with violets and white pepper. The palate offers more Parma violets, with a building richness and dark bitter chocolate, framed by supple tannins. 15% abv.

Corney & Barrow Score 17.5+
Recommended drinking from 2025 - 2032

£485/Case of 6 bottles, in bond UK

ROSSO CÀ DEL MERLO 2017

The Cà del Merlo label has been made since 1980. 55% Corvina and Corvinone, 15% Rondinella, 10% Cabernet (Sauvignon and Franc), 15% Merlot and 5% Nebbiolo, Croatina and Sangiovese. Although the winemaking is the same as for the Valpolicella Classico Superiore, 15% Merlot introduces a red-fruited fleshiness, making for a fresher, fruitier, more overt wine than the Valpolicella, which should also be approachable a little sooner. When we visited at the end of May 2024, this had been recently bottled and was not yet labelled. Francesco labelled a bottle for our tasting especially - so we could say that we tasted bottle number !! The fruit profile here is darker than in previous years. An impressive wine of purity and juiciness. 15% abv.

Corney & Barrow Score 17.5
Recommended drinking from 2026 - 2033

£495/Case of 6 bottles, in bond UK



ROSSO DEL BEPI 2016

Rosso del Bepi is made in vintages falling just short of an Amarone but which warrant a separate wine. Something of a rarity - the previous vintages were 2014, 2010, 2008 and 2005. The berries received four months' drying and eight years' maturation in Slavonian oak *botti*. In addition, the *ripasso* method is used here, re-passing and re-fermenting the wine on the recently-pressed skins of an older Amarone. Mid-ruby colour. Aromas of bitter cherry, orange zest and violet, with tobacco leaf and dried herbs. The palate is inky and dark, with plum, blackberry and bitter chocolate, framed by supple tannins and lifted by beautiful fresh acidity. A focused finish leaves a trail of fine stony minerality and citrus rind. 15.5% abv. Re-tasted at the estate in May 2024, this was lifted, rich and wonderful.

Corney & Barrow Score 18
Recommended drinking from 2025 - 2032

£750/Case of 6 bottles, in bond UK
£325/Case of 1 magnum, in bond UK

AMARONE DELLA VALPOLICELLA CLASSICO 2017

55% Corvina and Corvinone, 30% Rondinella, with the remaining 15% made up of Cabernet, Nebbiolo, Croatina and Sangiovese. Amarone is the pinnacle of Valpolicella and this is a celebrated wine in the Quintarelli range. Dark berry fruit aromas, a meeting of dried and pure cassis and blackberry, with rich red cherry and a high-toned sweet lift which makes the aromas soar. The palate is rich and intense, chocolate and blackcurrant fruit framed by supple, fruit-coated tannins. Wonderful. Seven years in old oak *botti*. 16.5% abv.

Corney & Barrow Score 18.5
Recommended drinking from 2026 - 2043

£1,450/Case of 6 bottles, in bond UK
£570/Case of 1 magnum, in bond UK

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AMARONE DELLA VALPOLICELLA TRE TERRE 2013

The name Tre Terre, literally three lands (or *terroirs*), has a long history at Quintarelli. Giuseppe Quintarelli used it on special editions of Recioto in the 1980s, but this is its first appearance on an Amarone label. The grapes for the Amarone Tre Terre 2013 are from select vineyards in the communes of Negrar, Marano and Sant'Ambrogio. The Vigneto Conca d'Oro vineyard is found in the latter commune, at 350m of elevation. It contributes about 50% of this blend. Deep ruby colour, with orange tints. The multifaceted nose offers dark peppery spice and pure, inky blackberry fruit, with bitter cherry and liquorice. The palate opens cool and poised, finding an impressive richness and raisined power on the potent mid-palate, on which flavours of dark cherry and cassis come to a bone dry point of focus, framed by structured tannins. According to Francesco Grigoli, the difference between this and the regular Amarones is purely stylistic – this has a more powerful, “dry, sharp character.” They are not yet sure if another vintage will be released in the future. A potential one-off, therefore. 16% abv.

Corney & Barrow Score 19
Recommended drinking from 2024 - 2040

£3,350/Case of 6 bottles, in bond UK

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ALZERO 2015

Alzero is a blend of 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot. Deep, glass-staining ruby colour. Aromas of blackberry and fresh mint – could you almost be in the Medoc or Napa, with this nose? Maybe not, given an edge of sweet lift. The palate is something else, leaping out of the glass with flavours of rich, sucrose-laden cassis and winter berries, with powdered cocoa, black olives, dried herbs and violets. There is a buzzing internal energy to this wine, a drive that goes on and on. Aromas of dark berries, liquorice and bitter chocolate persist on the long finish. A true original in the world of wine. Buy this and then forget about it for a few years. 16.5% abv.

Corney & Barrow Score 18
Recommended drinking from 2026 - 2040

£1,725/Case of 6 bottles, in bond UK



ALZERO 2016

Alzero is a blend of 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot. A fabulous nose of blackcurrant and mint leaf, with liquorice – lifted and playful. The palate is pliant and driving, with a plush fruit-coating to the tannins and a cherried lift. This feels drier and more linear than in some years, although technically, Francesco says it is “in line with the 2015 Alzero”. Bottled April 2024. 4,000 bottles were produced. It has 6 or 7 grams of residual sugar. To be paired with a robust main course, or even with cheese. 16.5% abv.

Corney & Barrow Score 17.5 - 18+
Recommended drinking from 2026 - 2038

£1,750/Case of 6 bottles, in bond UK
£775/Case of 1 magnum, in bond UK

RECIOTO DELLA VALPOLICELLA CLASSICO 2015

55% Corvina and Corvinone, and 30% Rondinella, with the remaining 15% made up of Cabernet, Nebbiolo, Croatina and Sangiovese. Aged for six years in Slavonian oak *botti*. Aromas of raisined fruit, Christmas cake and marzipan, with leathery dark berries. The palate is richly decadent on the entry, offset by fresh acidity, then more driven and linear on the mid-palate, finishing with clipped precision. Recioto refers to the word “recia”, meaning the “ear” of the bunch, which used to be reserved for this sweet style. 65-70g/l residual sugar. 15% abv.

Corney & Barrow Score 18
Recommended drinking from 2026 - 2035

£725/Case of 6 halves, in bond UK

AMABILE DEL CERRE 2017

Made from white grapes, predominantly Garganega and Trebbiano, the Amabile (literally “lovely” or “friendly”, presumably on account of its sweetness) is dried and aged for eight years in acacia *botti*. Mid-tawny colour. Aromas of marzipan, almonds and orange rind, with apricot and nectarine skin. The palate is lusciously sweet, with candied apricot, orange zest, quince and marmalade, totally pure. 120-130g/l residual sugar (almost twice that of the Recioto, yet with higher balancing acidity), placing this at a similar level of sweetness to a Sauternes. 14% abv.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2025 - 2035

£925/Case of 6 halves, in bond UK

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