



WINEMAKER

Vanio Tezza

FARMING

Certified Organic, Certified Sustainable

VARIETALS

Corvina, Rondinella

FEATURES

Bottle, Cork

ABV

14.7%

AVAILABLE SIZES (L)

0.750



Giuliano Rosati

Amarone della Valpolicella

ITALY, VENETO, AMARONE DELLA VALPOLICELLA DOCG



WINERY OVERVIEW

The Giuliano Rosati wines are a collaboration between Regal's owners, Dan Bada & Charlie Trivinia, and esteemed winemakers throughout Italy. Giuliano Rosati is named in remembrance of Charlie and Dan's Italian heritage; both of their mothers originally hail from the Marche region. Charlie's father, Giuliano, was born in the United States but was called 'Charlie,' and thus 'Giuliano' was quickly forgotten. Rosati is the maiden name of Charlie's grandmother. Naming this family of wines 'Giuliano Rosati' signifies the importance of Regal's core values to always respect the roots of our heritage and history, while remaining humble at the same time.

Veneto-based wine industry veteran Alessandro Furlan made wine at his family's vineyard in Friuli, "Franco Furlan," for years before deciding to start his own label with longtime friends and owners of Regal Wine Imports. Alessandro's grandfather started the family tradition of working in the wine business when he worked in retail during WWII. His son, Alessandro's father, started the "Franco Furlan" wine label in the late 1960s. Alessandro decided to go beyond the family business to chart his own path, and created Giuliano Rosati in 2009 with Charlie Trivinia and Dan Bada. They saw an opportunity to craft pure expressions of iconic wine regions in Italy, while over-delivering at an exceptional value.

Finding the right partners, building strong relationships, honest communication, and quality control result in the creation of a high-quality line of wines at achievable price points representative of a country very important to the Regal founders.

VINEYARD

The vineyards are estate grown at a family estate in Valpantena. They are one of few Certified Organic and Certified Sustainable wineries within the Valpolicella region!

TERROIR

Rich, stony soil.

VITICULTURE

Harvested in September and October, with hand-selection of the best quality grapes which are put on trays in a drying loft until December, at 18°C and 70% humidity.

VINIFICATION

Destemming and pressing of the grapes, then inoculation with cultured yeasts. Fermentation with maceration in steel tanks for 30 days at 64 degrees F, with daily pumpovers and delestage.

AGING

24 months in French barriques and 6 months in bottle

TASTING NOTES

Dark, garnet-edged ruby; scents of wild cherry, dried rose petals, and cocoa powder; well balanced, with supple tannins. Two years of aging in French barrique have helped to craft a layered, complex Amarone with syrupy richness in the mouth, sweet smoke overtones and aromas of bacon, cola, leather and dried fruit.

