



Cavaion, may 2018

The **Sommelier Wine Awards** is a wine competition with a difference. As Britain's **only on-trade wine competition**, it focuses entirely on wines aimed at the on-trade. Since it started in 2007 it has grown to become the first **point of reference** for the UK's on-trade wine buyers as well as the key competition for wines trying to increase their presence in hotels, pubs, bars and restaurants across the world.

Cesari, Mara, Valpolicella Ripasso Superiore, 2015, Veneto , Italy

'A Gold to go with Cesari's pair of Silver medals, and a couple Bronzes too, this was a 'ripe and succulent' style, said team leader Sam Caporn MW, who thought it was showing 'lots of black and Morello cherry fruit, with a little residual sugar but a long and herbal finish', while Fenwick's James Franklin also noted 'soft tannins, violets and herbal elements'. 'Wild cherries with a lovely crunchiness to them,' added Mattia Mazzi of Lutyens Bar & Restaurants, also describing 'minerality, and a long, spiced finish'.

