



Amarone della Valpolicella Classico DOCG

Country: Italy Region: Verona
 Type: Red Varietal: Blend - Corvina Veronese, Corvinone, Rondinella, Oseleta
 Format: 12 x 750ml

BC	AB	SK	MB
+494393	+356220	+9081	+494393
Specialty	Open	SO	MBLL

TASTING NOTES

Colour: Intense ruby red.
Aroma: Warm, ripe on the nose, intense and of great refinement.
Taste: Complex, smooth, full bodied, lots of cherry notes and plum.
Food: Red meat, game, mature cheeses. Excellent after-dinner wine.

AWARDS & ACCOLADES

2018 ~ 94 Points. "Savory berries and dried blackberries on the nose, together with oranges, dark chocolate and dry earth. Full-bodied and fine-grained palate, with a tight structure and fantastic balance, which indicates good aging potential. Long and savory, yet reserved. A textbook Amarone with freshness, savoriness and concentration. Drinkable now, but better to give it some time. Try in 2024 or later." - James Suckling, Aug/2022

2018 ~ 94 Points. "More like a spiced herbal tea than wine, the 2018 Amarone della Valpolicella Classico wafts up with exotic spices, sweet herbs, cedar shavings and dried black cherries. It washes across the palate with silky textures, taking on a more tactile feel as masses of intense wild berry fruits saturate. Notes of mocha and rum-soak black currant are left lingering as the 2018 finishes lightly structured and buzzing with residual tension. This young Amarone is geared up for a long and steady evolution. Nicely done." - Antonio Galloni's Vinous, Mar/2023

2018 ~ 91 Points. "The Tommasi 2018 Amarone della Valpolicella Classico shows dark fruit, dried blackberry and a spicy note of clove or exotic cumin. This is a full-bodied red made with air-dried fruit that shows good power (with 15% alcohol) and intensity without going overboard. This is a nice surprise." - Robert Parker's Wine Advocate, Oct/2023

2018 ~ 90 Points. "A warming Europe is aiding the maturation of Amarone grapes, in this case, a 50/30/15/5 mix of corvina, corvinone, rondinella, and oseleta grown in the La Groletta and Conca d'Oro crus in the hilly Valpolicella Classico zone. Expect a classic nose of super ripe cherries, raisins, figs and balsamic. The palate is warm with more intense sweet black fruit with coffee, pepper, earthy tobacco leaf, and a balsamic prune aftertaste. The finish is long, persistent, and warm, calling for mature cheese, lamb, or big rich game dishes. The grapes are manually harvested and selected, followed by drying for about three months in a well-ventilated loft. Fermentation took place in stainless steel for 25 days at 25°C-30°C before 3 years maturation in 35 and 65 hl Slavonian oak casks." - Gismondi on Wine, Mar/2023

2018 ~ 90 Points. "This classic Amarone hits all the bells and whistles for lovers of this wine. Aromas of cooked prunes, savory and sweet spices, roast coffee beans, dark cocoa and dried flowers shine on the nose. The palate shows more savory and earthy notes before dried figs and blackberries perk up the palate. It finishes with elegant and fine tannins." - Wine Enthusiast, Jul/2023

OTHER INFO

Only the best and most mature clusters are selected, then placed directly onto small open racks and brought to the open sided building where they are dried until the following February. The Tommasi Amarone undergoes a period of aging of at least three years in oak barrels before aging at least another year in bottle.



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