



Amarone della Valpolicella Classico D.O.C.G.

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

2021 ~ 95 Points. "Fresh cherries dance with their dried cousins, while coffee beans and turned leaves add quiet sophistication. The palate shows off years of experience, with fine tannins and bright acidity creating perfect tension. Like watching someone turn craftsmanship into art without breaking a sweat. Drink now–2045." - Jeff Porter - Wine Enthusiast, Apr/2026

2021 ~ 93 Points. "Rich, deep ruby red with brownish edges. Playful nose of red rose, liquorice, blackberry and chocolate. Subtly medicinal on the finish. Full-bodied on the palate, flavours of ripe plums and dates. Noticeable tannin..." - Othmar Kiem, Simon Staffler - Falstaff, Oct/2025

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.



For more information, please contact International Cellars Inc.
 200-1122 Mainland Street, Vancouver, BC V6B 5L1
 604 689 5333 info@international-cellars.com
www.international-cellars.com