



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

2019 ~ 95 Points. "The 2019 Amarone della Valpolicella Classico entices with a darkly alluring bouquet of crushed stones and dusty violet florals, accentuating notes of blackberries and hints of candied orange. This is sleek and racy in style, with lifted textures and polished red and blue fruits that flow across a stream of lively acidity. Remaining remarkably fresh through the finish, it tapers off with a confectionary air, leaving a resonance of violet pastille and crunchy tannins to linger on." - Antonio Galloni's Vinous, Dec/2023

2019 ~ 93 Points. "The quest is for fresher and drier here, as with many contemporary producers. Kirsch, leather, pine and a waft of dried mushroom to tatami straw. This has a mid-weighted feel and is refreshingly savory, yet without, perhaps, the density, sap and prerequisite freshness of top examples. Some oseleta here, serving as a bulwark against the encroaching heat. I'd like to see this in a few more years when my score may come up a notch. Drink or hold." - James Suckling, Apr/2023

2019 ~ 91 Points. "Intense red berries, green leaf and spicy notes, lovely elegant style with complementary oaky and leathery nuances." - Decanter World Wine Awards 2024

2019 ~ 91 Points. "The colour is opaque purple, and the nose is a mix of black cherry and wild strawberry balanced by a freshness of acidity, medium-weight drying tannins, and spicy but subtle oak. The wine ages effortlessly... The Tommasi flagship Amarone is a trip back in time but with an updated engine. The handpicked grapes undergo extensive drying for up to 90 days to intensify flavours, followed by a month of stainless steel fermentation using wild yeast before aging for 36 months in full and half size Slavonian oak barrels. The grape mix is corvina veronese 50%, rondinella 30%, corvinone 15% and oseleta 5%. The fruit comes from two areas in the Classico zone: one is mostly limestone; the other is a mix of clay and limestone. Both are subjected to cool breezes off Lake Garda." - Anthony Gismondi - Gismondi on Wine, Jan/2025

2019 ~ 90 Points. "Subtle and savory on the nose, offering flavors of plump cherry and medicinal herbs underscored by loamy earth and smoke notes on the palate. This is medium- to full-bodied and chewy, with a fresh, lightly spiced finish. Corvina, Rondinella, Corvinone and Oseleta. Drink now through 2029." - Alison Napjus - Wine Spectator, Jul/2024

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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