



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

Country: Italy      Region: Verona  
 Type: Red      Varietal: Blend - Corvina Veronese, Corvinone, Rondinella, Oseleta  
 Format: 6 x 1500ml

BC	AB	SK	MB
+623942	+623942		+623942
Speculative	Open		PWS

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### TASTING NOTES

**Colour:** Intense ruby red.  
**Aroma:** Intense and intense on the nose, with great refinement.  
**Taste:** Smooth and full-bodied, with complex deep fruit.  
**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

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

2012 ~ 95 Points. "Classic Amarone with some nuances of wild violets and black cherry liqueur on the finish. Smoky and dark yet elegant in a muscular way. This brooding Italian red wine offers black fruit aromas and smoke on the nose. Underneath and on the palate there's a sensual layer of black fleshy ripe fruit and dark spices. Best consumed with hearty meat dishes and robust conversation. Amarone Della Valpolicella Classico food pairings: borscht, beef, osso buco. Best Beef Wine" - Natalie MacLean, Aug/2016

2012 ~ 93 Points. "A red with dried fruits such as raisins and sultanas. Full-bodied, round and fruity. Soft, velvety tannins and a avorful nish. Very classic style of Amarone. Drink now." - James Suckling, Oct/2015

## 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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