



## De Buris Amarone Classico Riserva

**Country:** Italy      **Region:** Veneto  
**Type:** Red      **Varietal:** Blend - Corvina Veronese, Corvinone, Rondinella, Oseleta  
**Format:** 3 x 750ml

BC	AB	SK	MB
+137078	+813187		
Speculative	Allocated		

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### TASTING NOTES

**Colour:** Deep ruby.

**Aroma:** Lovely aromas and flavors of baked cherry, spiced orange peel, coffee liqueur, graphite and dusty sage waft from the glass and expand on the palate.

**Taste:** Creamy, medium- to full-bodied Amarone. Finely knit and harmonious, this offers lots of expression without additional weight, as well as a chewy finish of fruit and spicy mineral. It has firm yet ripe mid-palate extraction and crisp acidity which pushes the umami length longer, demonstrating how very important bottle ageing is for achieving the complex balance of Amarone.

**Food:** A great “meditation wine” at the end of a meal. Its elegance and full body are best enjoyed with game, red meats and seasoned cheeses.

## AWARDS & ACCOLADES

2010 ~ Tre Bicchieri Points. - Gambero Rosso 2021

2010 ~ 96 Points. "Here is the anticipated latest release of Tommasi's special high-end release. The 2010 Amarone della Valpolicella Classico Riserva De Buris is the wine they want held to the highest standard. It celebrates the family's long winemaking history. The fruit is selected from a 2.4-hectare parcel in La Groletta with calcareous clay soils, medium texture and lots of rocks. The traditional blend used here is 65% Corvina, 22% Corvinone, 5% Rondinella and 8% Oseleta. The wine ages for five slow years in Slavonian oak, and just 8,392 bottles were made. There is deep intensity here, and the wine reveals its bouquet of dark fruits, spice, leather and earth with slow momentum. It offers an elegant mouthfeel with bright acidity and polished level of tannins that can only be achieved with age. However, the fruit at the core of this wine is well preserved, and the wine tastes much younger than it actually is. Of the three editions made so far (including 2008 and 2009), this 2010 vintage stands tallest." - Robert Parker's Wine Advocate, Dec/2021

2010 ~ 96 Points. "The 2010 Amarone della Valpolicella Riserva De Buris pulls you close with an intense and spicy mix of sour citrus, tart cherries, dusty rose and dark, dark chocolate. I like the lift here, coming across as intensely floral and with an herbal twang that balances its rich fruits. This is silky yet vertical, as cooling acids add balance, saturating the palate with intense spice while becoming quite floral and mineral toward the close. It's youthfully dense and with amazing potential, leaving the palate coated in fine tannins, nearly silty, along with hints of licorice and bitter spice. The 2010 is simply gorgeous, and with the potential to go two to three decades or more." - Antonio Galloni's Vinous, Jan/2022

2010 ~ 95 Points. Best Italian Wines of 2021 - Ian D'Agata, Terroir Sense, Jan/2022

2010 ~ 93 Points. "Rich, dark notes of coffee liqueur, dates, leather and hot stone are integrated with fruit-forward strawberry preserves, baked cherry and red licorice flavors in this expressive, medium- to full-bodied red. It's finely balanced, creamy and lightly mouthwatering on the palate, with refined tannins and hints of spice and dusty sage emerging on the lingering finish. Corvina, Corvinone, Oseleta and Rondinella. Drink now through 2030." - Wine Spectator, Oct/2021

2010 ~ 92 Points. "Silky smooth Amarone with peppery red fruit and a spritzy amarena-cherry character. Medium-bodied, it's a little too relaxed mid-palate, but the tannins are still firm and the fruit remains intact. Drink or hold." - James Suckling, Aug/2021

## OTHER INFO

The vineyard known as la Groletta, in the municipality of Sant'Ambrogio, has been generally acknowledged as representing the epitome of the Valpolicella Classico zone. Extended hours of sunlight and the cool, gentle breeze from Lake Garda provide a particularly favourable microclimate, and one that is unique in Valpolicella. The soil composition reinforces that area's characteristic aromas of ripe red fruit and intense dark spices.



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