



TOMMASI



Amarone Classico, Italy

ABOUT TOMMASI

Tommasi has proudly presided over Italy's Veneto region for over 120 years, with wines that are both renowned for their superior quality and consistently regarded as reference points for their respective appellations. As one of the single most influential producers in Italy, the winery is committed to sustainable practices and continues to craft each wine from 100% estate-owned vineyards.

THE WINE

Tommasi's Amarone Classico is a benchmark for the traditional style of this iconic wine, emphasizing elegance, balance, and earthy complexity over sheer weight. Grapes from top plots in the Valpolicella Classica zone are dried naturally until February, concentrating their flavors. Tommasi's dedication to quality has made them a global ambassador for Amarone. The wine shows rich, dried red fruits layered with spice and a savory, earthy character, offering a classic, food-friendly expression that highlights the beauty of tradition.

TECHNICAL INFORMATION

VARIETY: 50% Corvina, 30% Corvinone, 15% Rondinella, 5% Oseleta

VINEYARD: From the prestigious La Groletta and Conca d'Oro crus, in the hilly Valpolicella Classica zone.

WINEMAKING: Grapes dried until February following harvest, losing 50% of their weight and concentrating the natural sugars. 20-day fermentation.

VINTAGE: High summer temperatures allowed for early ripening, with harvest right at the beginning of September. Fruit displayed high polyphenols and great acidity levels.

CERTIFICATIONS: SUSTAINABLE

AGING: 36 months in large 35-hectoliter Slavonian oak casks

RESIDUAL SUGAR: 5 g/L

ALC. BY VOL.: 15%

PRESS

93

James Suckling

Lots of licorice, bark, pine cones and red peppers. Full-bodied and juicy, with a subtle yet firm tannin structure, delineated fruit and a dry, cedary finish that should expand with some time. It would be wise to wait a few years.

-, James Suckling

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AMARONE CLASSICO 2020

Amarone Classico, Italy



PRESS

93

James Suckling

PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 12x10 (120)

CASE DM.: 11x7x13 in

CASE WEIGHT: 20 lb

BTL DEPTH: 3.23 in

BTL HEIGHT: 12.2 in

BTL WEIGHT: 3.3 lbs

ESTATE BOTTLED: Yes



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SRP: \$83.99

UPC: NO UPC CODE

SCC: 20087675030543