



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 ~ 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.



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