



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

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

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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