



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

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

 $2011 \sim 96$ Points. Cellar Selection. "This single vineyard Amarone, grown on limestone high in the hills of Valpolicella, represents the depth and beauty of this place and the production method for making Amarone. The wine is at once intense but also lifted and lithe in some respects. Dense and concentrated aromas of black plum, sweet dates and licorice present themselves immediately, but over time floral and exotic spice notes emerge to give balance. Herbal flavors run alongside the dense core of dark fruits, bittersweet chocolate and roasted coffee beans. Luscious with fine tannins and the acidity needed for a wine of its density, this is a stunner. Drink 2025–2040." - Wine Enthusiast, 2025

 $2011 \sim 94+$ Points. "The 2011 Amarone della Valpolicella Classico Riserva De Bvris lifts from the glass with an eyes-rolling-back-in-your-head bouquet with a captivating mix of cedar shavings, cloves, mint, dried citrus rinds, dried black cherries and tobacco. This is intense and potent, with silky textures giving way to a massive wave of mineral-infused red and black fruits contrasted by a twang of sour citrus. It leaves the palate stained with primary concentration as a bitter tug of cocoa and blackberries under an air of balsamic spice slowly fades. This powerful De Buris should truly come into its own after a few years in the cellar. That said, the 2011 will likely be released in September of 2023." - Antonio Galloni's Vinous, Mar/2023

 $2011 \sim 94$ Points. "This is the relatively new top-shelf wine from Tommasi that operates as a brand apart. The 2011 Amarone della Valpolicella Classico Riserva De Buris is held back at the winery for long aging and hits the market more than a decade later. Its tertiary aromas are fully developed, but this wine is well endowed with dark fruit intensity that will help it hold for more years to come. Dried blackberry, grilled herb and camphor ash make for a full-force bouquet in old-school Amarone style. The tannins are soft and layered into super thick concentration." - Robert Parker's Wine Advocate, Oct/2023

 $2011 \sim 94$ Points. "The Tommasi family are important landowners in Valpolicella and produce a wide range of Veronese reds. Their super-premium De Buris selection is produced from the two-hectare La Groletta vineyard overlooking Lake Garda. The wine offers a strong menthol note up front with aromas of fig, prune and dark chocolate. Full and sweet, the palate displays ripe, juicy fruit flavours in an unobtrusive structure, with a gentle and relaxed finish. Fully ready." - Decanter, Nov/2023

 $2011 \sim 93$ Points. "A single vineyard, la Groletta, servicing low yields hewn of old vines and meagre soils. The name of the wine is that of an ancient villa purchased in 2000, equipped with large format Slavonian oak. Released a minimum of 10 years after the harvest. A large-framed, uber savory wine boasting accents of mint, balsamic, maraschino cherry, mahogany, clove, set against a carapace of firm, drying oak tannins. This surely needs time." - James Suckling, Apr/2023

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.

