



TOMMASI

(Above) The vineyards surrounding Tommasi's 'Prunea' Estate in the heart of the Valpolicella Classico zone



De Buris Amarone Riserva 2009 Amarone della Valpolicella DOC, Italy

ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

WINE

De Buris is a timeless wine and a new classic. It is the culmination of the talent, passion, patience, and discipline of the Tommasi family in making Amarone, and an homage to the Valpolicella region and its great winemaking potential.

VINEYARD

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

WINEMAKING VINTAGE

Variety: 65% Corvina, 24% Corvinone, 5% Rondinella, 6% Oseleta

Fermentation: The selected grapes are placed on traditional arele, bamboo racks, and then left to dry for 110 days in a room specially equipped with a ventilation system that maintains a constant flow of air and low humidity. The grapes are pressed in January and ferment slowly for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation takes place twice in the first two years of ageing in Slavonian oak barrels following the phases of the moon and the seasons.

Aging: 5 years in oak barrels.

Alcohol: 15%

VINTAGE

The 2009 growing season was dominated by fine weather: a year that will remain memorable for our region. This has been followed by ten years of constant, meticulous care: year after year, Tommasi has taken careful time to understand the grapes and the wine, and make the right decisions for adding a more easy-drinking, elegant style to the grandeur of Amarone and so begin a sustainable renaissance for this wine.

Wine Spectator

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"A beautifully aromatic red, with hints of truffle, loamy earth and dried mint playing on the nose and accenting the baked cherry and raspberry fruit, fig cake and coffee liqueur flavors on the palate. Full-bodied and rich, yet finely knit and elegant overall, with mouthwatering acidity married to the range of flavor. The silky tannins create a pleasing viscosity on the lingering finish."