

# TOMMASI

(Above) The family owns vineyards on the most prestigious hills: "La Groletta", "Conca d'Oro" and "Ca'Florian".



## De Buris Amarone Riserva 2010

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

*Vine Planting:* 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

*Variety:* 60% Corvina, 25% Corvinone, 5% Rondinella, 10% 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 once during the first year of aging in Slavonian oak casks.

*Aging:* 5 years in oak barrels

*Alcohol:* 15.9%

### VINTAGE

The 2010 Winter was long and cold and vine life cycle was slightly delayed. The Spring led to fairly lush blossoming and an abundant output of grapes, good in size yet sparser in bunches and therefore more suited to drying. The harvest began on September the 23rd, about 10 days later than usual. The grapes destined for Amarone were harvested with the meticulous care required for optimal drying, which lasted about three months and ended on January the 10th. The final result was excellent, with healthy grapes and a moisture loss of over 40%.

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*Robert Parker*  
WINE ADVOCATE

*The traditional blend used here is 65% Corvina, 22% Corvinone, 5% Rondinella and 8% Oseleta. The wine ages for five slow years in Slavonian oak. There is deep intensity here, and the wine reveals its bouquet of dark fruits, spice, leather and earth with slow momentum. It offers an elegant mouthfeel with bright acidity and polished level of tannins that can only be achieved with age. However, the fruit at the core of this wine is well preserved." -M.L 12/21*

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