TOMMASI
FAMILY · ESTATES



Amarone della Valpolicella Classico DOCG

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 ~ 96 Points. "... Blackberry compote and cocoa sweep across a polished frame. It'll keep evolving through 2045. After dinner, serve it with a wedge of aged Asiago." - Natalie MacLean, Oct/2026

2021 ~ 95 Points. "Fresh cherries dance with their dried cousins, while coffee beans and turned leaves add quiet sophistication. The palate shows off years of experience, with fine tannins and bright acidity creating perfect tension. Like watching someone turn craftsmanship into art without breaking a sweat. Drink now–2045." - Jeff Porter - Wine Enthusiast, Apr/2026

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

2021 ~ 93 Points. "Overt and fruity with assertive raspberries, bay leaves and roasted black peppercorns. The full-bodied, supple palate is warming, showing crisp acidity and tight yet ripe tannins. A bit sticky in the finish. Drinkable now but best from 2028." - Aldo Fiordelli - James Suckling, Feb/2026

2021 ~ 92 Points. "A harmonious red, quite elegant for an Amarone, with a refreshing plum skin tang that buoys flavors of plumped black cherry, dried fig, spiced orange peel, sweet tobacco and fresh earth. Fine, chalky tannins show on the finish. Corvina, Rondinella, Corvinone and Oseleta. Drink now through 2036." - Alison Napjus - Wine Spectator, Aug/2026

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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