

Tommasi

Tommasi Amarone Della Valpolicella 2009

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

Varietal(s): 50% Corvina, 30% Corvione, 15% Rondinella, 5% Oseleta

ABV (%): 15

pH: 3.3

Residual Sugar (g/L): 8.8

Total Acidity(g/L): 5.6

Volatile Acidity(g/L): 0.84

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Tommasi Amarone della Valpolicella Classico 2009 is sourced from hillside vineyards in the Valpolicella Classico area, including Conca d'Oro and La Groletta. The vineyards sit at 290–330 metres altitude with south and south-west exposure. Soils are clay and loam of volcanic origin. Vines are trained using the traditional Pergola system at 3,500 vines per hectare, as well as Guyot at 6,500 vines per hectare, supporting both ripeness and structure.

Packaging Information

Barcode: 8004645402108

Case Weight (g): 900

Case Dimension (mm): L28 x W18 x H33

Bottle Weight (g): 1470

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

The grapes are manually harvested and selected, then dried for around three months in a well-ventilated loft. After appassimento, fermentation takes place in stainless steel for 25 days at 25–30°C. The wine is then matured for three years in 35- and 65-hectolitre Slavonian oak casks. This traditional Amarone process builds concentration, structure and complexity while preserving balance and elegance.

Tasting Notes

Very intense ruby red in colour. The nose shows clean, intense aromas of ripe cherry, black cherry and wild berries, followed by fresh and lightly spicy notes. The palate is dry and soft, enveloping and balanced, with good harmony between acidity and tannins. A pleasant tannic texture adds definition, leading to a long, persistent finish with light red-fruit notes.

Food Pairing

Pair with game, red meats, braised beef, roast venison, mature cheeses, aged Parmesan, rich mushroom dishes or serve as a contemplative wine after dinner.