

Tommasi

Tommasi Amarone Della Valpolicella 2012

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

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

ABV (%): 15

pH: 3.3

Residual Sugar (g/L): 6.19

Total Acidity(g/L): 5.84

Volatile Acidity(g/L): 0.62

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Tommasi Amarone della Valpolicella Classico 2012 comes from hillside vineyards in the Valpolicella Classico area, including Conca d'Oro and La Groletta. The vineyards are situated 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, alongside Guyot at 6,500 vines per hectare.

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

The 2012 vintage experienced relatively mild weather with very little rain. Cold spring temperatures delayed flowering by around one week, while summer was very warm and dry. Lower temperatures in August helped restore balance to the season, making the vintage especially promising for Amarone. These conditions supported the production of healthy, concentrated grapes with the structure, ripeness and aromatic intensity required for extended drying and long ageing.

Vinification

The best bunches were carefully selected and hand-picked, then laid out in 5–6kg boxes and naturally dried for four months in the fruttai, a large room with natural air circulation. After appassimento, the grapes were gently pressed in January. Skin maceration and alcoholic fermentation took place in wooden vats at 26–28°C for 40 days. The wine was matured for 30 months in 35-hectolitre Slavonian oak barrels, followed by a further year in bottle before release.

Tasting Notes

The nose is deep and intense, with dried cherry, plum and spiced fruit compote. The palate is powerful and structured, showing ripe tannins, spice and savoury fruit character. Full-bodied and concentrated, it combines Amarone richness with freshness and balance. The texture is broad and layered, leading to a long, persistent finish with spice, dried fruit and mature savoury depth.

Food Pairing

Pair with braised red meats, game, mature cheeses, venison, rich stews, aged Parmesan, mushroom dishes or slow-cooked beef.