

Tommasi

Tommasi Amarone Della Valpolicella 2021

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

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

ABV (%): 15

pH: 3.44

Residual Sugar (g/L): 3.9

Total Acidity(g/L): 5.6

Volatile Acidity(g/L): 0.58

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 comes from the prestigious La Groletta and Conca d'Oro crus, in the hilly Valpolicella Classica zone. The blend is Corvina, Corvinone, Rondinella and Oseleta. These hillside vineyards provide the fruit quality required for traditional Amarone production, where careful grape selection and drying concentrate sugars, phenolics and aromatic complexity before fermentation and long maturation in Slavonian oak.

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

2021 began with a cold, dry winter, followed by a balanced spring and mild summer that supported slow, complete ripening. Well-distributed rainfall ensured vine balance and excellent fruit quality. Harvest took place between late September and early October, yielding healthy grapes rich in sugars and phenolic compounds. The drying process was clean and smooth, producing wines marked by finesse, ripe red fruit, cherry, sweet spice, balsamic hints and outstanding ageing potential.

Vinification

The grapes were manually harvested and selected, then dried for around three months in a well-ventilated loft. Fermentation took place in stainless steel for 25 days at 25–30°C. The wine then matured for three years in 35- and 65-hectolitre Slavonian oak casks. This traditional Amarone method builds structure, roundness and complexity while preserving the balance, freshness and elegance that define Tommasi's classic style.

Tasting Notes

Tommasi Amarone della Valpolicella Classico 2021 shows an intense yet refined character. The palate is supported by a solid, harmonious structure, with silky tannins and balanced acidity adding freshness. Ripe plum, cherry and blackberry in spirit combine with dark cocoa, sweet tobacco and fine spice. Full-bodied and enveloping, it finishes broad and persistent, with elegant balsamic notes and a pleasant warmth.

Food Pairing

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