



Amarone della Valpolicella Classico D.O.C.G.

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

2020 ~ 94 Points. "The 2020 Amarone della Valpolicella Classico wafts up with a rich blend of cherry sauce and dusty sage, elevated by nuances of cocoa and split pine. It is soothingly round yet lifted in feel, with crisp red berry fruits offset by a bitter tinge of dark chocolate. The finish is structured and long yet fresh, leaving a tart wild berry saturation that adds a chewy sensation as a resonance of clove fades slowly." - Eric Guido - Antonio Galloni's Vinous, Sept/2025

2020 ~ 94 Points. "Tommasi Amarone layers licorice and red-pepper spice over ripe black-cherry and plum, finishing with cedar and dried-tobacco complexity and firm, age worthy tannins. Fabulous alongside Bistecca Fiorentina or aged pecorino. Food pairings: meaty stews, roasts, blue cheese, hamburger, osso buco." - Natalie MacLean, Oct/2025

2020 ~ 93 Points. "Lots of licorice, bark, pine cones and red peppers. Full-bodied and juicy, with a subtle yet firm tannin structure, delineated fruit and a dry, cedary finish that should expand with some time. It would be wise to wait a few years. Drink or hold." - Jacobo Garcia-Andrade Llamas - James Suckling, Sep/2024

2020 ~ 92 Points. "Rich, shimmering ruby with hints of garnet red. Dark, hearty bouquet, black cherry and blackberry jelly, plus leather and liquorice. Opulent and powerful on the palate, but also elegant, velvety tannins, harmonious and with great length." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2024

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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