



DE·BVRIS

Amarone della Valpolicella Classico Riserva 2008

Amarone della Valpolicella DOC



Alcohol: 15.65%
Residual sugar: 4.08 g/l
Total acidity: 5.73 g/l
Dry extract: 35.28 g/l

ESTATE

Tommasi has always been a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone in the world.

WINE

De Buris is a timeless wine and a new classic. It is the culmination of the talent, passion, patience, and discipline of the Tommasi family in making Amarone, and an homage to the Valpolicella region and its great winemaking potential.

VINEYARD

The vineyard known as la Groletta, in the municipality of Sant’Ambrogio, is considered the epitome of the Valpolicella Classica zone. Extended hours of sunlight and the cool, gentle breeze from Lake Garda provide a particularly favorable microclimate, and one that is unique in Valpolicella. The soil composition reinforces the area’s characteristic aromas of ripe red fruit and intense dark spices.

Grape Varieties: Corvina (62%), Corvinone (25%), Rondinella (5%), Oseleta (8%).

WINEMAKING

Drying, Fermentation, and Aging: The selected grapes are placed on traditional arele, bamboo racks, and then left to dry for 110 days in a room specially equipped with a ventilation system that maintains a constant flow of air and low humidity. The grapes are pressed in January and ferment slowly for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation takes place twice in the first two years of ageing in Slavonian oak barrels following the phases of the moon and the seasons. The wine then refines for 5 years in oak barrels of 15/30hl.



DECANTER

“This outstanding Amarone opens on the nose with liquorice candy, carob and leather in a lively, oxidative style. It has firm yet ripe mid-palate extraction and crisp acidity which pushes the umami length longer, demonstrating how very important bottle ageing is for achieving the complex balance of Amarone.”