



## TOMMASO BUSSOLA

**\$265.00**

\* Suggested retail price

### Amarone della Valpolicella Classico Vigneto Alto 2003

	Product code	13738696
	Agent	Noble Sélection
	Licensee price	\$230.55
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Veneto
	Appellation	Amarone della Valpolicella
	Classification	Classico
	Varietal(s)	Corvina 75 %
	Varietal(s)	Rondinella 25 %
	Alcohol percentage	16,5%
	Colour	Red
	Sugar content	40
	Closure type	Cork
	Aging vessel type	Stainless steel tanks and French, Eastern Europe oak
	Length of aging	36 months

#### ABOUT THIS WINERY

For Tommaso Bussola, it all started in 1977, the year he began working in the small wine estate of his uncle Giuseppe in the Valpolicella region.

In the first years of his activity, Tommaso faithfully followed the footsteps of the traditionalists, respecting the time-honoured practices of barrel aging.

#### TASTING NOTES

Dried dark cherry notes meld into cloves, pipe tobacco and worn-in leather in a striking, beautifully delineated Amarone loaded with complexity. The flavors are a touch developed, making the 2003 an excellent choice for drinking now and over the next decade or so.

#### PRODUCT NOTES

The grapes are picked and selected from the small vineyard located next to the cellar. The must is left to ferment with the skins with their pomace with 150 kg per 1000 kg of grapes. The wine is aged in stainless steel tanks for 36 months.

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vats for another ten days. Racked, is put into new French oak barrels and Europe, with a residual sugar of 40 g / l. Here it will stay for thirty months on its lees, where the fermentation continues very slowly. Racked and assembled it is bottled. It remains to mature for anoth...



- 94 Points -  
Vinous

- 94 Points -  
Wine Spectator



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