

TOMMASO BUSSOLA

\$237.75

* Suggested retail price



Amarone della Valpolicella Classico TB 2012

	Product code	14213120
	Agent	Noble Sélection
\$	Licensee price	\$206.84
iái	Format	6x750ml
	Listing type	SAQ Signature
Ľö	Status	Store Only
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata
		(DOC)
9	Region	Veneto
•	Region Appellation	Veneto Amarone della Valpolicella
♀		
•	Appellation	Amarone della Valpolicella
	Appellation Classification	Amarone della Valpolicella Classico riserva
•	Appellation Classification Varietal(s)	Amarone della Valpolicella Classico riserva Corvina 75 %
9	Appellation Classification Varietal(s) Varietal(s)	Amarone della Valpolicella Classico riserva Corvina 75 % Rondinella 20 %
	Appellation Classification Varietal(s) Varietal(s) Varietal(s)	Amarone della Valpolicella Classico riserva Corvina 75 % Rondinella 20 % Cabernet Franc 5 %
• • • • • • • • • • •	Appellation Classification Varietal(s) Varietal(s) Varietal(s) Alcohol percentage	Amarone della Valpolicella Classico riserva Corvina 75 % Rondinella 20 % Cabernet Franc 5 % 17%
• • • • • • • • • • •	Appellation Classification Varietal(s) Varietal(s) Varietal(s) Alcohol percentage Colour	Amarone della Valpolicella Classico riserva Corvina 75 % Rondinella 20 % Cabernet Franc 5 % 17% Red



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.

PRODUCT NOTES

The grapes already harvested and selected in our vineyards indicated a crop of exceptional quality. Laid to dry on mats in the middle of September until the middle of January, the fruit underwent a major drying process, arriving at a sugar level of 27/28 degrees Babo, some 50% higher than undried grapes (around 300 g/l of sugars). Following a fermentation of 55 days with frequent pumpings over the wine was racked and placed in a stainless steel tank for 10 days.



JEREMY ROUSSIN

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