



TOMMASO BUSSOLA

Amarone della Valpolicella Classico Vigneto Alto 2011

\$291.50

* Suggested retail price

Product code	14213146
Agent	Noble Sélection
Licensee price	\$253.61
Format	6x750ml
Listing type	SAQ Signature
Status	Store Only
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 in stainless steel tanks with their pomace with frequent stirring over. Is drawn off into stainless steel

SYLVAIN GUILBAULT
(514) 275-3118
Sales Manager

LEA FIGOIE
(450) 821-1389
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 646-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Montréal, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689

Noble Selection
1370 Boulevard Rosemont
Montréal, QC H2G 1V4
(514) 989-9657



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 anothe...



SYLVAIN GUILBAULT
(450) 275-1346
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Montréal, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689