

TOMMASO BUSSOLA

When Veneto legend Giuseppe Quintarelli was asked years ago to name the region's next superstar, he didn't hesitate: Tommaso Bussola.

'Tommaso Bussola and his son are at the top of their game.'

-Wine Spectator 2020

Year Founded: 1985

Region: Veneto, Italy

**Winemaker/Owner:
Tommaso & Paolo Bussola**

Known for: Tommaso specializes in finicky, heirloom varieties.

Cool Fact: Bussola uses different barrel sizes, woods (oak, cherry, chestnut, acacia) and aging for each wine, and is always experimenting.

Cool Fact #2: Tommaso Bussola is now often mentioned along with Giuseppe Quintarelli and Dal Forno Romano as the top estates in the Valpolicella appellation.

-Organic-

When Veneto legend Giuseppe Quintarelli was asked years ago to name the region's next superstar, he didn't hesitate: Tommaso Bussola. Quintarelli's prediction began to be realized in 1999, when Tommaso's 1995's were released. Among the countless accolades he received, *Gambero*

Rosso gave him the first of many *Tre Bicchieri*s for his majestic Recioto TB. Originally trained as a stonemason, Tommaso took over his uncle's Valpolicella estate-with its prized old vineyards in the heart of the Classico zone in the mid-1980's. While vineyard work came naturally to him, he experimented relentlessly, and absorbed information and ideas from every source available. With each passing vintage, his wines came to show more polish, finesse, intensity, and personality. By the late nineties, his style had matured, and his wines had become world-famous for their incredible intensity of fruit. Like other top Veneto winemakers, he uses new barrels, but any hint of new wood is hidden by cascades of lush, opulent fruit. The key, we think, is not only the age of his vines but the fact that they are nearly all naturally low-yielding ancient clones: Corvinone (40%), Corvina Grossa (25%) and Rondinella (20%). Corvinone, in particular, is quite rare today because of its low yields and finicky growing habits. Yet, Tommaso claims it is the Corvinone that gives his wines their depth. He calls it the "Super Corvina," saying that it produces stronger, denser, richer, more perfumed wines. Small percentages of old vine Cabernet Franc, Cabernet Sauvignon, Dindarella and Pindara round out the cépage, along with new experiments like Teroldego and Merlot.



2018/2019 Tommaso Bussola 'Ca' del Laito' Valpolicella Ripasso



Corvina, Corvinone, Rondinella, Molinara and other varietals. Despite being the estate's standard wines, the Ca' del Laito selections are near the summit of the Valpolicella pyramid. The Ca' del Laito bottling is sourced from a range of vineyards in the area of Montecchio di Negrar. The vineyards are Coste (planted in 2015), Senge (planted in 2000), Cain (planted in 2005), Coare Longhe e Giulia (planted from 1990-2000) and, starting with the 2020 vintage, from Trapola (planted from 1940 to 1990!). Hand harvested from younger vines ranging from 5 to 30 years old. After harvest in mid- October, the wine ferments in stainless steel. In February and March, they pass the wine over the pressed grapes used to make their Amarone. Aged for 23-24 months in third passage oak - 50% barriques and 50% 12-25 hectoliter botti grandi.

92 Points – James Suckling – *“For such a capacious wine laden with mocha oak, camphor, cherries and brooding, dank undergrowth, this manages to keep everything within a whiff of poise and drinkability. An Amarone in all but name. The alcohol is sky high due to the vintage and style.”*

2018 Tommaso Bussola Amarone Classico



Tommaso's first goal every year is to make the best Amarone Classico possible. An incredible Amarone value. 65% Corvina and Corvinone, 30% Rondinella, 5% Other varieties. The grapes are crushed in October and ferment in stainless steel tanks with frequent pump overs. Following this the wine is racked off the coarse lees. It remains in tank until bottling. The dried grapes are first crushed in January and continue macerating and fermenting anywhere from 55/60 days up to 80 days, depending on the year. After being racked, it's separated from the coarse lees after 15 days. They are then put into tonneaux and barriques of oak from various provenances. Here the fermentation proceeds slowly for 24 months or longer. It may even continue as long as 30 months, always on the fine lees. Batonnage is carried out when necessary until the moment of bottling. In total the Amarone Classico remains about 40-42 months in second passage oak - 80% barriques and 20% 12-25 HL botte grandi.

93 Points – James Suckling – *“Considerable tonneaux influence here, to very good effect. There is no constraint on the fruit as it spreads broadly across the palate, the oak glossing it with cedar and cinnamon accents. Darker fruit allusions, mint, wild fennel and camphor brood beyond. A contemporary, full-weighted Amarone, across a tenacious finish.”*