

Tommaso Bussola

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 '95's were released. Among the countless accolades he received, *Gambero Rosso* gave him the first of many *Tre Bicchieri* for his majestic Recioto TB.

Learning on the Job

Originally trained as a stone mason, Tommaso took over 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 incredi-

ble intensity of fruit. Over time, his usage of new barrels has diminished, but any hint of new wood is hidden by cascades of lush, opulent fruit.

“Tommaso Bussola’s wines have received a good deal of critical acclaim over the last few years, and with good reason. These are remarkable wines of the highest level.”

Antonio Galloni in The Wine Advocate

Ancient Clones

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 newer experiments like Teroldego and Merlot.

Linea “Normale”

The estate's standard wines surely rank near the summit of the Valpolicella pyramid. Only estate fruit is used, including declassified wine from top sites like Alto, Soto el Barbi, Casali and Ca' del Laito.

Valpolicella Ripasso — The Ca' del Laito Valpolicella is made in a bold, Ripasso style that highlights the quality of Tommaso's raw materials.

L'Errante — An Amarone-styled wine made from Bordelais varietals, the “Wanderer” results from Tommaso's boundless curiosity. Unique.

Amarone Classico — Tommaso's first goal every year is to make the best Amarone Classico possible. An incredible Amarone value.

Recioto Classico — Tommaso is the master of Recioto, and even his *normale* can challenge the region's elite.

Linea “TB”

The “TB” selections are Tommaso's finest, made from a ruthless selection only when nature allows.

Valpolicella Classico Superiore TB — While the Amarone and Recioto enjoy greater renown, this “baby Amarone” wine may be Tommaso's greatest achievement.

Amarone Classico TB — Fantastically hedonistic, offering great velvety richness on the palate and exotic notes of black cherry, cocoa and ash.

Amarone Classico TB “Vigneto Alto” — A limited selection made only when certain barrels display a little extra “magic.”

Recioto Classico TB — Bussola's wines are *the* reference standards for Recioto. Lofty scores and awards have been legion.