

# Tommaso Bussola



## TECHNICAL INFORMATION

The self-taught Tommaso Bussola took over his uncle's domaine in 1985, and gradually built it into an estate famed for its wines' luscious fruit. Bussola was a pioneer of serious viticulture in a region often more concerned with post-harvest winemaking. Today, his sons Paolo and Giuseppe are building on that legacy.

The estate holds ~15 hA in Valpolicella Classico, comprised of 40% Corvinone, 40% Corvina, 10% Rondinella, plus 10% Dindarella, Molinara, Merlot, Cabernet France, and Cabernet Sauvignon. An extraordinary 2/3 of those vines are over 50 years old. Vines are trained with a mix of Guyot and Pergola Veronese systems.

The estate uses different barrel sizes, woods (oak, cherry, chestnut, acacia) and aging for each wine, and the aging regimes can vary dramatically from vintage to vintage. The brothers practice organic viticulture. Fruit is dried naturally in traditional *fruttaios*; buildings exposed to the prevailing winds.

**Established:** 1985

**Winemaking/Viticulture:** Paolo Bussola

**Appellation:** Valpolicella Classico

**Soils:** Toar (basalt) & chalky gravel. Terraced steep hillside vineyards

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Valpolicella Ripasso "Ca'del Laito"</b>	65% Corvina and Corvinone, 30% Rondinella, 5% Molinara & other varieties.	After the year's Amarone is racked into barrels, the base Valpolicella is added to the tanks. A second fermentation commences and lasts for ~15 days. The wine is then aged for two years in a mix of used <i>tonneaux</i> , <i>barriques</i> , and <i>botte</i> .	3,300 cases
<b>Amarone della Valpolicella Classico</b>	65% Corvina and Corvinone, 30% Rondinella, 5% Molinara & other varieties. Grapes dried naturally for ~4 months in <i>fruttaio</i> .	Dried grapes are pressed and moved to tanks where fermentation starts after ~15 days. After ~50 days, the wine is moved to a mix of used <i>tonneaux</i> , <i>barriques</i> , and <i>botte</i> , where it finishes fermentation and ages for 4 years.	2,000 cases
<b>Recioto della Valpolicella Classico</b>	65% Corvina and Corvinone, 30% Rondinella, 5% Molinara & other varieties. Grapes dried naturally in <i>fruttaio</i> - 70% for 120 days and 30% for up to 180 days.	The first 70% of grapes are pressed and fermented in tanks. After 60-90 days, the remaining dried grapes are added to start a 2nd fermentation. After fermenting, the wine ages on its lees for 2-3 years in tank.	333 cases (6x500mL)
<b>L'Errante</b>	50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon. Grapes dried naturally for ~3 months in <i>fruttaio</i> .	Dried grapes are pressed and moved to tanks where fermentation starts after ~15 days. The wine is racked into new <i>barriques</i> after ~30 days and aged for 40 months before it is moved to <i>botte</i> for an additional 2 years.	250 cases

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## THE WINES

	Vineyard & Grapes	Winemaking	Average Production
<b>Valpolicella Classico Superiore</b>	95% Corvina and Corvinone, 5% Rondinella. 50% of the grapes are dried naturally for ~3 months in <i>fruttaio</i> .	Base wine is fermented in conical wood tanks before transfer to stainless. Dried grapes are pressed and fermented for 10 days before being added to the base wine, where they continue to ferment for 30 days. The wine is then transferred to new 700L barrels for ~30 months followed by a year in <i>botte</i> .	1,000 cases
<b>Amarone Reserva</b>	Approximately 75% Corvina and Corvinone, and 25% Rondinella, are selected from the estate's best sites. Dried naturally for ~4 months in <i>fruttaio</i> .	Dried grapes are pressed and moved to tanks where fermentation starts after ~15 days. After ~50 days, the wine is moved to a new <i>tonneaux</i> where it ages for 4 years before transfer to <i>botte</i> for an additional 18 months of aging.	0 to 800 cases
<b>Amarone "Vigneto Alto"</b>	The wine is made with Corvina, Corvinone, and Rondinella grapes from 75+-year-old vines in Vigneto Alto. Dried naturally for ~4 months in <i>fruttaio</i> .	Dried grapes are pressed and moved to tanks where fermentation starts after ~15 days. After ~60 days, the wine is moved to a new <i>barrique</i> where it ages for 3+ years before transfer to <i>botte</i> for an additional 4+ years of aging.	0 to 300 cases
<b>Recioto della Valpolicella TB</b>	Approximately 75% Corvina and Corvinone, and 25% Rondinella, are selected from the estate's best sites. Dried naturally for ~6+ months in <i>fruttaio</i> .	Dried grapes are pressed and moved to tanks where fermentation starts after ~15 days. After ~30+ days, the wine is moved to a new <i>barrique</i> where it ages for 6-7 years.	0 to 200 cases (6x500mL)