



DE·BVRIS

#tastethetime

TOMMASI · FAMILY · ESTATES

“Homo tempus metirit, tempus hominem”.
Man measures time, time is the measure of man.

Indeed, everything we do finds its true dimension in time.
Time flows through the veins of our family.
Carrying with it, knowledge, wisdom, tenacity and inclusion.
This has been handed down to the fourth generation of Tommasi Family Estates,
which has now created a worthy heir: De Buris.

An ambition dating back twenty years, nourished by the values
that have always characterized our history:
sustainability, experimentation, being an integral part of the land:
De Buris, a radiant new life of “our” Time.

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How long is forever?
Sometimes, just the length of a sip.

Taste the soul

taste the

Time

Taste the past

For De Buris, Time has many qualities. It is the symbol of quality par excellence. To be lived as the most refined of all luxuries.

Taste the future

Taste the moment

Taste the unexpected




Villa De Buris, with its architectural and art treasures, encapsulates two thousand years of history in Valpolicella: here, the ambition of De Buris has found the ideal location to put down roots.

Unconfined

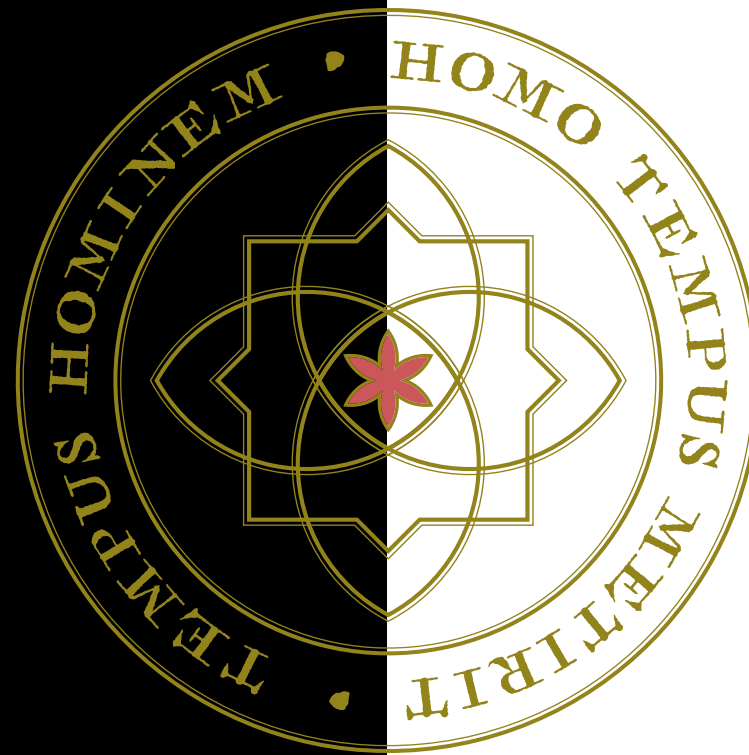
Some places simply palpitate.
The breath of vitality, a heartbeat. A constant rhythm.
The heart of Valpolicella Classica is such a place;
rich in art treasures, it resonates with emotion. New and old.

Here are the roots of the Tommasi family.
Here, the roots of a noble vineyard, cultivated with patient expertise,
to get the best out of a precious terroir and the vines universally
acknowledged as the best for the production of Amarone.

Here, the roots of an unconfined hospitality are evident in Villa De Buris,
the oldest of the historic villas in Valpolicella, dating back to Roman times
and bearing witness to the art and culture of the centuries that followed.
Now, Tommasi has used these ancient roots to create a new, ambitious
project and to set out on a new journey of exploration.
With fellow travellers of taste, aficionados of emotion and beauty.

De Buris, the essence of many ideas of "here",
each of them leading onwards and upwards,
towards new destinations and magical encounters.

hic (here)



nunc (and now)

With every sip, De Buris releases an intense, perfectly balanced
bouquet, ever-present, continuously evolving.

Aged in days gone-by, pouring into the future.
Unique and unmistakable.

Each stone, each fresco, every part of Villa De Buris was created
by and in time by man, nature and the climate.
History and a multitude of different stories.
A heritage dense with Time, recovered and restored
to the original vocation of the Tommasi family.

Today and Tomorrow, to be shared in a project of social responsibility,
a Foundation created by Tommasi to preserve and create value
for future generations, sustaining research in the field of wine-making
and viticulture, promoting the territory, culture and art.

De Buris is not only Amarone,
it is a philosophy based on knowledge and inspiration.
The new Muse to experience art in Time. Here, now and in the future.

Inspiration here and now





On the hilltop, dreams turn into reality.

De Buris is a project that takes the Tommasi Family back to its roots, the origins of Valpolicella Classica. On the Grola hilltop, in an area known as La Groletta, at the heart of Sant'Ambrogio di Valpolicella, exists a natural habitat for the native grapes of Valpolicella. A 1.9 hectare, low yield vineyard perched on a hilltop overlooking Lake Garda, covets a dream of enveloping aromas and flavours.

The clay and limestone-based soil, warm south-western sun and cool lake breezes, create the perfect terroir for the creation of an exceptional Amarone. Year after year, time adds its inimitable signature. De Buris is an Amarone nourished with the love, dedication and patience of the family that created it twenty years ago. From its creation in 2008 to today, the wine acquires the elegance of time.

DE·BVRIS
MMVIII

From Amarone to De Buris

The texture is velvety, seductive and mysterious. After the understated scent of spices and red fruit, are we not conquered by an intense and pure sensation of Time?

De Buris
Amarone della Valpolicella
Classico DOC Riserva
Vintage 2008
A blend of Corvina,
Corvinone, Rondinella
and Oseleta grapes.

From the experience of the Tommasi Family and the technical and wine-making skills of Giancarlo Tommasi, a modern master oenologist, comes a timeless wine, a new classic.

A wine taken to its utmost expression by talent, sensibility, patience and discipline. Amarone is like a symphony of essences, spices, scents. Adagios, harmony, and a signature time. Conducted by a virtuoso.

To the rhythm of the seasons and phases of the moon, comes the selection, ripening, drying, fermenting, ageing, blending and finally bottling.

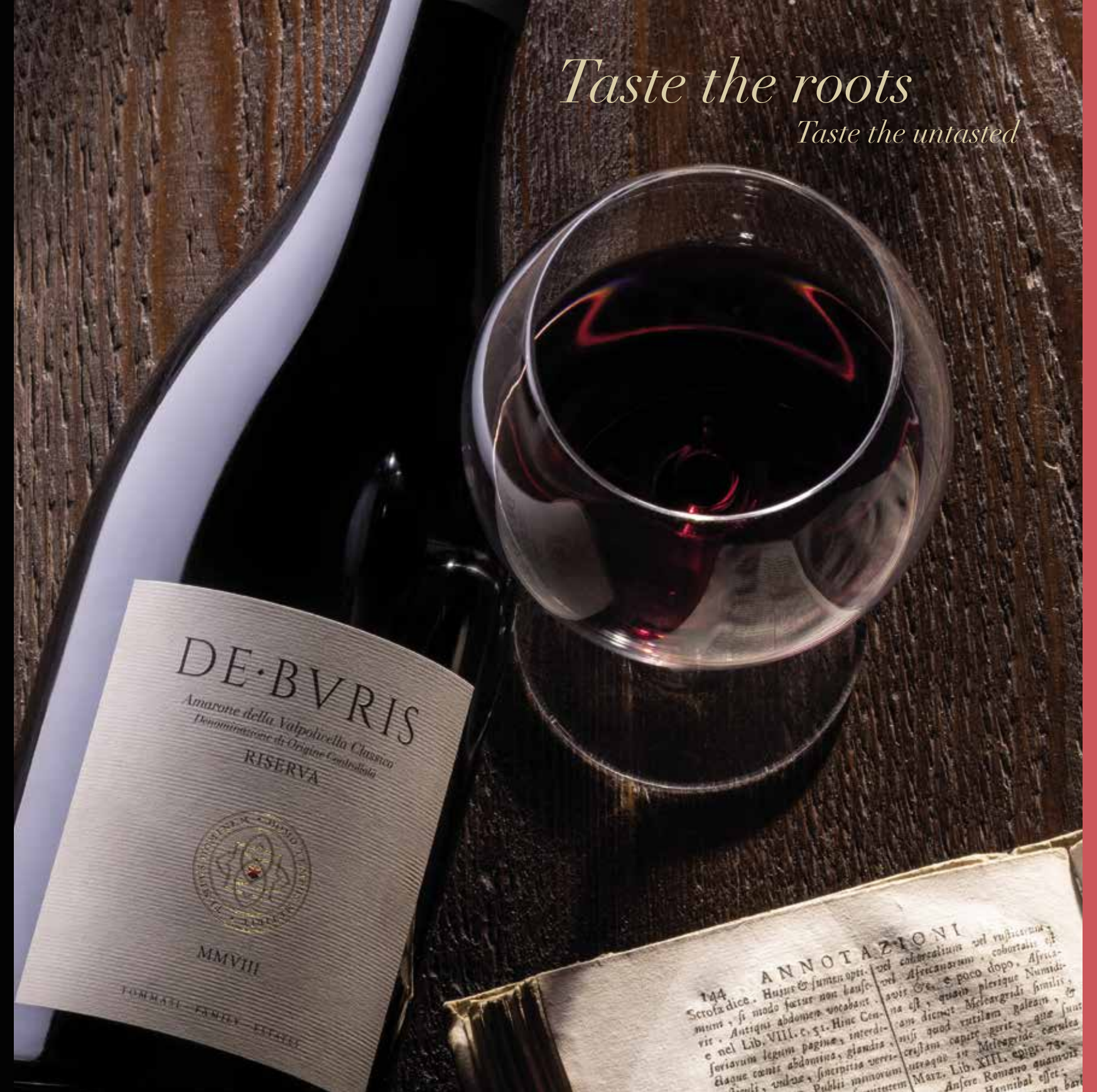
Created to honour the noble territory that has given us so much. This is why De Buris is available only in a limited edition. A special and heartfelt "thank you".

"The first De Buris vintage, 2008, was the product of a choice vineyard, less than 1.9 hectares and a wish: to capture the essence of the terroir, the perfect blending of grapes. To capture memories of aromas and sips of old vintages. To bring our modern idea of elegance in winemaking.

It took ten years of patience, and tasting the evolution. De Buris has come of age, and we are finally ready to tell a new story in less than eight thousand bottles.

Giancarlo Tommasi

*Taste the roots
Taste the untasted*





De Buris Amarone della Valpolicella Classico DOC Riserva The 2008 vintage

Grapes

Corvina (62%), Corvinone (25%), Rondinella (5%) e Oseleta (8%).

Budding 10 April
Flowering 2 June
Setting of the fruit 10 June
Veraison 17 August

Harvesting

By hand from 5 October 2008,
with bunches placed on trays of 7 kg
and then laid individually on bamboo trellises for drying.

Drying, Vinification, Ageing

The selected grapes are placed on traditional Arele, bamboo tables, and then left to dry for 110 days in a dedicated room with a system of ventilation that maintains a constant flow of air and low humidity. The grapes are pressed in January and ferment slowly for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation takes place twice in the first two years of ageing in Slavonian oak barrels following the phases of the moon and the seasons. The wine then refines for 5 years in oak barrels of 15/30hl in the ancient cellar of Villa De Buris. The wine is then left to settle in bottles.

Technical features

Alcohol 15.65%
Residual sugars 4.08 g/l
Total Acidity 5.73 g/l
Dry Extract 35.28 g/l

Best with:

A great meditative wine, its elegance and full body are best with significant dishes such as game, red meats and selected seasoned cheeses.



Taste the pause
Taste the rythm



Attitude

Taste the timeless

De Buris begins with noble roots that reach every desirable destination. Whether that is a place, a moment or a gaze. Purity of soul, a natural self-assurance, an unmistakable style, an innate charisma.

Precious without being pretentious, elegant and moved by curiosity. Creative, able to experiment, appreciative of moments to be savoured and cherished.

Bold, passionate, with the energy of life. Celebrating a chance encounter, recreating the magic that can embrace time, and holding that moment forever. And beyond.

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Taste the style





Tommasi, custodians of Time.

As a family and a company Tommasi works for the present and the future of Italian wine: the name is synonymous with the history of Amarone and Valpolicella. And not only. With wholly-owned vineyards in six wine regions spanning Italy, Tommasi is producing great wines in both well-established and up-and-coming wine appellations.

Four generations of pioneers, explorers, precursors and above all visionaries, remain attentive to quality in every phase of production, respecting classic and traditional procedures whilst remaining open to modern experimentation.

With unique experience and know-how cultivated and nurtured over time, the Tommasi family draws the best out of the countryside and the land of viticulture, ensuring eco-sustainability.

The production model is based on the optimal management of resources (soil, air, water) and the application of (state-of-the-art-) technologies and methods throughout the supply chain: from the vineyard to the cellar, to the final packaging of the product, to the special relationships with people.

The Tommasi Naturae project illustrates the Tommasi family's ongoing commitment to eco-sustainable production.

De Buris shares this vision: a wine, a location and a heritage to be shared with the world.

Celebrating life.



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Heritage Always Leaves a Trace

Epico Communication Partners.

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