



# Amarone della Valpolicella Classico 2013

## Amarone della Valpolicella DOCG

### ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone in the world.

### WINE

Tommasi's traditional approach to Amarone favors elegance and balance, with deep fruit complemented by spicy, earthy flavors. The grapes come from the family's choicest plots in Valpolicella Classico.

### VINEYARD

*Vine Planting:* The vines are grown in two vineyards located in the five key valleys in the Valpolicella Classico area: La Groletta, a south-facing hillside vineyard close to Lake Garda, and la Conca d'Oro, a terraced vineyard which translates to "the golden shell."

*Grape Varieties:* 50% Corvina, 15% Corvinone, 30% Rondinella, 5% Oseleta.

### WINEMAKING

*Drying, Fermentation, and Aging:* After harvest, the grapes are placed on small racks in a large grape-drying room known as a *fruttaio*, where they are dried by cool autumn and winter breezes until the following February. Over these months the grapes lose about 50% of their weight, concentrating the level of natural sugar. After a fermentation period lasting 20 days, the wine is aged for 3 years in large 35-hectoliter Slavonian oak casks, followed by one year in bottle.

### VINTAGE

The 2013 vintage was characterized by a long, but not very cold winter and rainy spring, with temperatures below the seasonal average. However, the warm summer and the presence of good thermal excursions, especially in September, led to the harvest of healthy grapes with an intense aromatic profile. The pleasant conditions in autumn, with low humidity, allowed for a slow and optimal *appassimento* (drying process). The resulting wines are characterized by a good balance between fruit, polyphenols and acidity. The good presence of tannins and the freshness suggest it will age particularly well.



### JAMES SUCKLING

"Complex and beautiful aromas of blackberry, spice and coffee follow through to a full body and silky and polished tannins. Intense fruit is tied into a firm and polished tannin backbone."