

Superiore 2017

Valpolicella Classico Superiore DOC

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 and the entire Valpolicella region in the world.

WINE

This Valpolicella comes from the historical Tommasi family vineyard of the same name. Careful cultivation of the vineyard, a rigorous selection of grapes and meticulous vinification all contribute to the production of this fresh, elegant Valpolicella.

VINEYARD

Perfectly situated on one of the region's most famous hills, Monte Masua, it produces what may be the best grapes for the production of Valpolicella Classico Superiore. Grape Varieties: 50% Corvina, 15% Corvinone, 30% Rondinella, 5% Oseleta.

WINEMAKING

Fermentation: Stainless steel.

Aging: 12 months in large 65 hl Slavonian oak casks.

TASTING NOTE

TOMMASI

RAFAÈL

VALPOLICELLA

This wine balances red and black fruit flavors with notes of sage, mint and marjoram. Carried by velvety tannins and mouthwatering acidity, the wine turns savory with exposure to air.