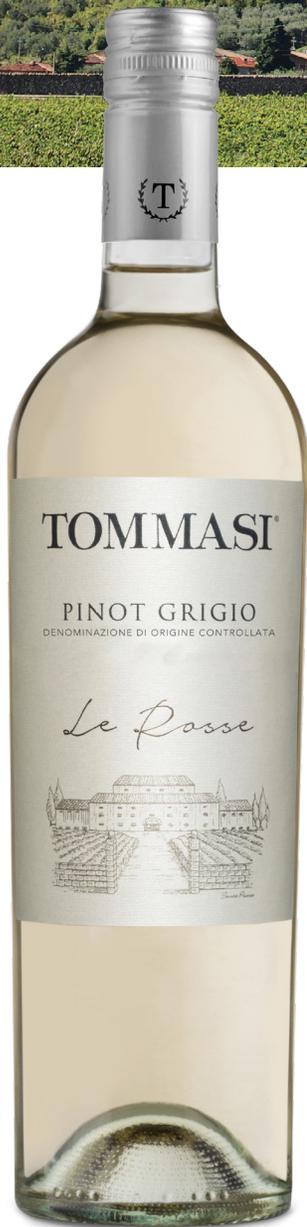


TOMMASI · FAMILY · ESTATES



## Le Rosse Pinot Grigio 2018

### DOC delle Venezie

#### ESTATE

Tommasi has always been a standard bearer of the wines of the Veneto, and one of the most important quality producers in the region. The family-run estate was founded in 1902 by Giacomo Tommasi in the village of Pedemonte, which lies in the heart of the Valpolicella Classico region that extends north-west of Verona. Renowned for their Amarone, the Tommasi family has steadily expanded their holdings in other areas of the Veneto and other regions, and now own a total of 1,400 acres under vine between the Veneto, Tuscany, Puglia, Basilicata and Oltrepo Pavese. As has been the case since the winery's establishment, the family works only with grapes they grow, an important quality decision and reflection of their deep connection to the local terroir.

#### WINE

This Pinot Grigio from Valpolicella can be described as sitting between the richer, more concentrated Pinot Grigio from Friuli to the north, and racier styles from the Veneto at large. The nose is spicy with hints of tropical fruit, the flavors clean and crisp, and the body round and soft with a crisp finish. Tommasi's Pinot Grigio is grown at the Prunea estate in the Sant'Ambrogio valley of Valpolicella Classico, acquired by the Tommasi family in 1997. Le Rosse is one of the four main sub-plots of this vineyard, and is planted entirely to Pinot Grigio grapes. All grapes are harvested at night, to retain maximum freshness and acidity.

#### VINEYARD

*Vine Planting:* The vineyard rows are planted extremely close together and receive intense pruning, resulting in low yields and excellent richness.

*Grape Varieties:* 100% Pinot Grigio.

#### WINEMAKING

*Fermentation:* Stainless steel tanks.

*Aging:* 4 months in stainless steel.

#### TASTING NOTE

The nose is spicy with hints of tropical fruit, the flavors clean and crisp, and the body round and soft with a crisp finish. This eminently drinkable wine can be enjoyed as an aperitif on its own, but it is also the perfect pairing to light appetizers and baked or sautéed white fish.