

# TOMMASI

(Above) The Tommasi family vineyards include holdings in the most prestigious sites of the Valpolicella and Prosecco appellations.



## Filodora Prosecco NV

Prosecco DOC, Italy

### 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

Tommasi Filodora represents the best of Prosecco: coming from Conegliano-Valdobbiadene, the most prestigious areas of the Prosecco appellation, this fresh sparkling wine is the perfect sparkler for any occasion. It is not a frivolous wine, though: it is the result of careful selection and vinification of grapes that are grown on one small estate. The wine has been part of the Tommasi portfolio since 2012, when the winery celebrated its 110th anniversary; it was important to the family to begin producing wine in the area that their home region of the Veneto is perhaps best known for.

### VINEYARD

*Vine Planting:* Tenuta Filodora consists of 37 acres of vineyards located in the town of Miane, in the heart of the DOCG Prosecco region, halfway between Conegliano and Valdobbiadene. A green hillside located only a few minutes from the town of Valdobbiadene, this is one of the most prestigious areas of the appellation. The vines average around 35 years of age, with much lower yields than are permitted in the region.

### WINEMAKING

*Variety:* 100% Glera

*Fermentation:* Primary fermentation of 10 days in stainless steel tanks, then re-fermented in large tanks to give a fragrant, light and persistent sparkling wine. Second fermentation (Charmat method) for 30 days, also in stainless steel tanks.

*Alcohol:* 12.5%

### FOOD PAIRING

Delicious as an aperitif or with light dishes. Food friendly and smart, this Prosecco adds an element of festivity to any occasion.

### WINERY TASTING NOTE

*Light straw yellow and bright. Elegant, white and lively foam, with very fine and thin perlage. Clean and spicy it has an elegant, floral nose with hints of acacia and wisteria flowers. Pleasantly intense, dry, easy to drink, with a light almond aftertaste.*