

TOMMASI

(Above) The family owns vineyards on the most prestigious hills: La Groletta, "Conca d'Oro" and "Ca' Florian".

Amarone della Valpolicella Classico 2016

Veneto, 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'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."

WINEMAKING

Variety: 50% Corvina, 15% Corvinone, 30% Rondinella, 5% Oseleta

Drying: After harvest, the grapes are placed on small racks in a large grape-drying room known as a *fruttaio*, where they are dried by the 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.

Fermentation: 20 days, stainless steel

Aging: 36 months / 35 hl Slavonian oak casks, 12 months in bottle

Alcohol: 15.0%

Residual Sugar: 5.58 g/L

FOOD PAIRING

Amarone is a wine which one can proudly serve on special occasions, particularly with red meats, game and ripe cheeses. But it can also be sipped as an ideal companion to enjoyable conversation.



90



Full Review to be Posted in March, 2021