

TOMMASI

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



Amarone della Valpolicella Classico Riserva Ca' Florian 2012

Amarone della Valpolicella Classico Riserva DOCG, 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

Amarone Riserva "Ca' Florian" is made with selected grapes from one of the oldest vineyards owned by the Tommasi family, with vines averaging 30 years. This "Cru" or "Climat," as one would say in Burgundy, is characterized by its "simplicity and elegance," with notes of cherry and typical black cherries of the valley of Marano, but also the sweet spices and greater structure and elegance common to the Valley of Negrar, which give it the ability to age for the long term.

VINEYARD

The Ca' Florian vineyard is a 12 acre parcel that lies on the Pedemonte hills surrounding the winery in San Pietro in Cariano with south-western exposure.

Vine Planting: The vineyard rows are terraced, planted extremely close together and receive intense pruning, resulting in low yields and excellent richness. Traditional veronese vine training is used.

Soils: Mostly cretaceous and calcareous

WINEMAKING

Variety: 75% Corvina, 15% Corvinone, 10% Rondinella

Drying: After harvest and manual selection, grapes are laid down in boxes of 5 to 6kh and naturally dried in the fruttaiolo for 4 months

Fermentation: The following January, the fruit is gently pressed and slowly fermented on the skins using indigenous yeasts for 30 days

Aging: 12 months in tonneau followed by 3 years in Slavonian casks

Alcohol: 15.5%

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"The 2012 Amarone della Valpolicella Classico Riserva Ca' Florian holds nothing back, exploding from the glass with a massive wave of medicinal blackberries and cherries dipped in dark chocolate, complemented by autumnal and balsamic spices. It's weighty and dense in the mouth, showing amazing concentration and persistence, as a more savory display of tart wild berries mixes with sour citrus. Throughout this heady display, a core of zesty acids maintains balance. You don't feel it until the very end, but there's a coating of fine wood tannin that is only revealed as the Ca' Florian's glycerol-textured fruits slowly fade. Open the 2012 now for all of its upfront appeal, or cellar it to explore its unseen depths – either way, it's quite a wine." - E.G., 2/2021

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James Suckling

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