



RAFAÈL VALPOLICELLA CLASSICO SUPERIORE 2022

Valpolicella Classico Superiore DOC, Italy

ABOUT TOMMASI

Tommasi has proudly presided over Italy's Veneto region for over 120 years, with wines that are both renowned for their superior quality and consistently regarded as reference points for their respective appellations. As one of the single most influential producers in Italy, the winery is committed to sustainable practices and continues to craft each wine from 100% estate-owned vineyards.

THE WINE

This Valpolicella comes from the historical Tommasi family vineyard of the same name. 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.

TECHNICAL INFORMATION

VARIETY: 60% Corvina, 25% Rondinella, 15% Molinara

VINEYARD: From the historical Tommasi family vineyard, Rafaël. Perfectly situated on one of the region's most famous hills, Monte Masua.

WINEMAKING: Maceration for 12 days, with temperature-controlled fermentation at 25°-30°C.

VINTAGE: In 2022, Valpolicella vineyards thrived with excellent harvests, producing rich and complex wines. A year of tradition, innovation, and nature's bountiful generosity.

AGING: 15 months in 65 hl Slavonian oak casks

RESIDUAL SUGAR: 5.13 g/l

ALC. BY VOL.: 12.5%

PRESS

91

James Suckling

"A restrained wine with black pepper, spice, red cherry and herb aromas. Light- to medium-bodied, it shows a leafy touch to the flavors, with firm, chalky tannins and a juicy aftertaste."

-Ned Goodwin MW, jamesuckling.com

TOMMASI RAFAÈL VALPOLICELLA CLASSICO SUPERIORE 2022

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14X4

CASE WEIGHT: 35 lb

BTL HEIGHT: 13 in

BTL WEIGHT: 2.92 lb

ESTATE BOTTLED: Yes



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SRP: \$23.00

UPC: NO UPC CODE

SCC: 10087675029342