



RAFAÈL VALPOLICELLA CLASSICO SUPERIORE 2023

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.

AGING: 15 months in 65 hl Slavonian oak casks

RESIDUAL SUGAR: 5.13 g/l

ALC. BY VOL.: 12.5%

TOMMASI
RAFAÈL VALPOLICELLA CLASSICO
SUPERIORE 2023

Valpolicella Classico Superiore DOC, Italy



PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

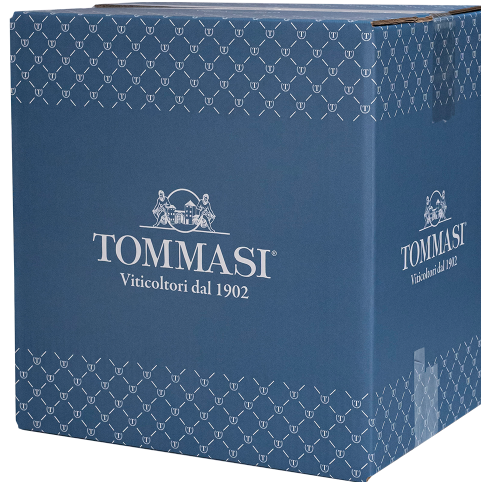
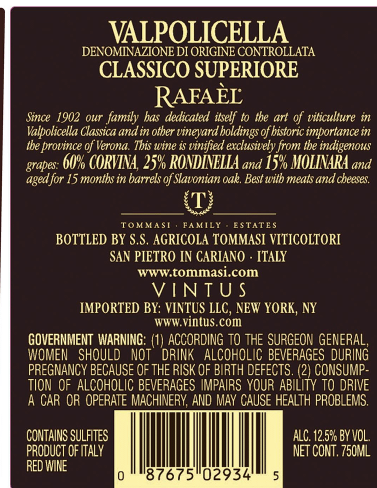
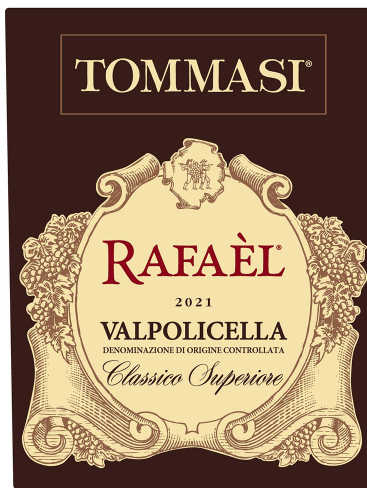
PALLET: 14x4

CASE WEIGHT: 35 lb

BTL HEIGHT: 13 in

BTL WEIGHT: 2.92 lb

ESTATE BOTTLED: Yes



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 Masua.

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

AGING: 15 months in 65 hl Slavonian oak casks

RESIDUAL SUGAR: 5.13 g/l

ALC. BY VOL.: 12.5%

SRP: \$23.00

UPC: NO UPC CODE

SCC: 10087675029342