



TOMMASI



"FRESH, LITHE AND
READY FOR THE
SOPHISTICATED TABLE.
TEXTBOOK."

-Ned Goodwin MW

Valpolicella Classico Superiore, 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

Tommasi's Ripasso Valpolicella is crafted by refermenting fresh Valpolicella wine on the warm Amarone grape skins, a traditional method that gives the wine greater richness and depth. Sourced from top vineyards including Conca d'Oro, La Groletta, and De Buris, it blends Corvina, Rondinella, and Corvinone. The result is a vibrant, spicy red with notes of black pepper, raisin, and sweet red cherry, balanced by lively acidity. Tommasi's dedication to tradition and quality makes this a standout expression of classic Valpolicella.

TECHNICAL INFORMATION

VARIETY: 70% Corvina, 25% Rondinella, 5% Corvinone

VINEYARD: Conca d'Oro, La Groletta and De Buris (the three most prestigious vineyards in Valpolicella Classico)

WINEMAKING: Fermentation in stainless steel vats for 15 days. Re-fermentation on the Amarone pomace for 12-13 days.

CERTIFICATIONS: SUSTAINABLE

AGING: 18 months in 65 hl Slavonian oak casks

RESIDUAL SUGAR: 5,6 g/L

ALC. BY VOL.: 13,5%

PRESS

92

James Suckling

"A delicious Ripasso that demonstrates less is more when it comes to the use of Amarone pomace and its dried-fruit influence on the style. Tightly wound, detailed and nobly bitter, this mid-weighted and exceptionally savory expression challenges those clumsy examples that resemble ersatz Amarone. Alpine hints, bitter red cherries, licorice root and oranges. Dusty oak tannins compress the seams nicely. Fresh, lithe and ready for the sophisticated table. Textbook."

-Ned Goodwin MW, jamesuckling.com

TOMMASI

RIPASSO VALPOLICELLA 2021

Valpolicella Classico Superiore, Italy



PRESS

92

James Suckling

PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM.: 13x10x13 in

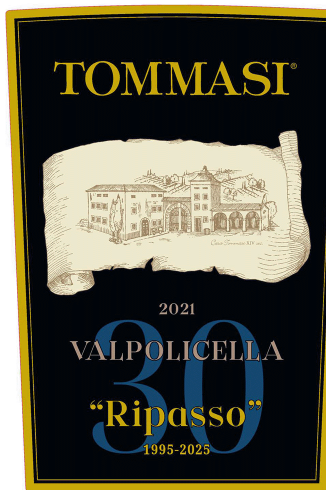
CASE WEIGHT: 41 lb

BTL DEPTH: 2.08 in

BTL HEIGHT: 13 in

BTL WEIGHT: 3.41667 lbs

ESTATE BOTTLED: Yes



VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE

"Ripasso" Tommasi is the unique result of refermenting Valpolicella Classico Superiore on the warm dried grape skins from which Tommasi Amarone has been pressed. The process, used only in rare vintage years, imparts the richness of character and personality of a great wine to an already superior wine. It is then aged in Slavonian oak barrels. Best with white and red meats and cheeses.



TOMMASI - FAMILY - ESTATES

BOTTLED BY S.S. AGRICOLA TOMMASI VITICOLTORI
SAN PIETRO IN CARIANO - ITALY
WWW.TOMMASI.COM

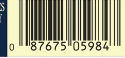
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WWW.VINTUS.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES
PRODUCT OF ITALY
CA CRV

RED WINE
ALC. 13.5% BY VOL.
NET CONT. 750ML



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SRP: \$28.99

UPC: NO UPC CODE

SCC: 10087675059844