



TOMMASI
Viticoltori dal 1902

Ca' Florian Amarone della Valpolicella Classico Riserva 2010

DENOMINAZIONE DI ORIGINE CONTROLLATA e GARANTITA

The Ca' Florian Amarone Riserva is made from a selection of the finest grapes from the Ca' Florian cru, one of the Tommasi family's most prestigious vineyards.

TASTING NOTE

A deep ruby red with garnet highlights, on the nose it displays an elegant and very complex bouquet, with notes of ripe red fruits (cherries, blackberries and plums) along with spicy nuances of licorice and bitter cocoa. It is full-bodied and austere on the palate, with rich tannins and a very long, splendidly fresh finish.

GRAPES

Corvina 75%,
Corvinone 20%, Rondinella 5%

ORIGIN

From the Pergola Veronese-trained vines of the prestigious Ca' Florian vineyard, in the hilly area of Pedemonte in the Valpolicella Classica zone.

VINIFICATION and MATURATION

Harvest and manual selection of the grapes in 5-6 kg crates. After further selection, the grapes are left to dry in a well-ventilated loft for 100 days on the traditional racks known as "arele."

The grapes are pressed in January and a slow fermentation then takes place for 30 days in oak vats, using exclusively indigenous yeasts.

Maturation lasts 4 years, for the first year in barriques and for the subsequent 3 years in 35 hl Slavonian oak casks.

Amarone Ca' Florian then ages in bottle for at least a year.

www.tommasi.com



VINTAGE 2010

Winter was long and cold and vine life cycle was slightly delayed. The Spring, wet and with temperatures under seasonal averages, led to fairly lush blossoming and an abundant output of grapes, good in size yet sparser in bunches and therefore more suited to drying. The harvest began about 10 days later than usual. The grapes destined for Amarone were harvested with the meticulous care required for optimal drying, which lasted about three months.

The final result was excellent, with healthy grapes and a moisture loss of over 40%. Exceptional grapes after a slow Appassimento produced an outstanding Amarone, the first with the DOCG denomination.

ALCOHOL

15,5% vol.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

A great "meditation wine" for drinking on its own, its full-bodied yet elegant style also goes well with game, red meats and mature cheeses.

BOTTLE SIZE

750 ml



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