



TOMMASI[®]
Viticoltori dal 1902

Fiorato Recioto della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*Recioto is a wine with an extremely long tradition behind, one that gave rise to the production of Amarone.
It is one of the most appreciated sweet Italian wines in the world.*

TASTING NOTE

A deep and intense ruby red in color, it is very elegant and complex with its rich notes of fruit preserved in alcohol: cherry is at the forefront, accompanied by hints of vanilla and sweet spices. On the palate it is broad and harmonious, with well-balanced sweetness and a persistent finish.

GRAPES

Corvina 65%, Rondinella 30%
and Molinara 5%

ORIGIN

The Fiorato vineyard in the hilly
Valpolicella Classica zone.



VINIFICATION and MATURATION

Drying of the grapes for 4 months.
Temperature-controlled fermentation in
stainless steel.
Maturation for 12 months in barriques.

ALCOHOL

13% vol.

SERVING TEMPERATURE

14-16°C

SERVING SUGGESTIONS

Excellent at the end of a meal, with desserts
and dry pastries; it is ideal for serving
with dishes based on berry fruits or dark
chocolate: Perfect with blue cheeses.
Extraordinary alone, as a meditation wine.

BOTTLE SIZE

375 ml

www.tommasi.com



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