



**TOMMASI**<sup>®</sup>  
Viticoltori dal 1902

## Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Since 1902, Tommasi's Valpolicella has been synonymous with quality and an authentic local style.  
A traditional wine that deserves to be rediscovered.*

### TASTING NOTE

A deeply colored yet attractively transparent ruby red; on the nose it is fragrant and fruity, with the typical scents of firm, juicy cherries and red fruits. It is fresh and well-balanced on the palate, which elegantly recalls the attractive fruity notes on the nose, offering a light, supple and persistent taste profile.

### GRAPES

Corvina 60%, Rondinella 30%  
and Molinara 10%

### ORIGIN

From selected sites  
in the vineyards of Valpolicella.

[www.tommasi.com](http://www.tommasi.com)



### VINIFICATION and MATURATION

Temperature-controlled fermentation at  
25°-30° for 12 days.  
Maturation in stainless steel for 6 months.

### ALCOHOL

12% vol.

### SERVING TEMPERATURE

14-16°C

### SERVING SUGGESTIONS

Its lightness and elegance make it a versatile, everyday wine, particularly with pasta or rice dishes, white meats, and young or moderately aged cheeses. Try it with elaborate, richly flavored pizzas.

### BOTTLE SIZE

375 ml  
750 ml



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