



TOMMASI
Viticoltori dal 1902

Amarone della Valpolicella Classico 2017

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*The Tommasi family's Classic wine par excellence.
Its elegance and structure, roundedness and complexity make this wine truly unique.*

TASTING NOTE

Very intense ruby red color, the nose reveals intense and clean scents of very ripe cherry, black cherry, wild berries followed by fresh and slightly spicy tones. In the mouth it is dry and soft at the same time, enveloping and of great balance thanks to the excellent balance between acidity and tannins. The whole tasting is embellished with a very pleasant tannic texture, which fades towards a finish of excellent persistence, with light hints of red fruit.

GRAPES

Corvina 50%, Corvinone 30%,
Rondinella 15%, Oseleta 5%

ORIGIN

From the prestigious La Groletta
and Conca d'Oro crus,
in the hilly Valpolicella Classica zone.

VINIFICATION and MATURATION

Manual harvest and selection
of the grapes, followed by drying
for about 3 months in a
well-ventilated loft.

Fermentation in stainless steel
for 25 days at 25°-30°C
3 years' maturation in 35 and 65 hl
Slavonian oak casks.

www.tommasi.com



VINTAGE 2017

The anomalous climatic trend saw a dry and harsh winter, with little rainfall only in February. In Spring, temperatures below average were recorded and production, especially in the hills, underwent a decrease. Thanks to the temperature changes of the second decade of August and the rains of September, the grapes arrived in the winery perfectly ripe. We carefully selected the best grapes and waited a few more days to harvest in order to have a high-profile Amarone.

ALCOHOL

15% vol.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

Its elegance and structure make it
perfect with game, red meats
or mature cheeses.

It is also an ideal accompaniment
for lengthy conversations.

BOTTLE SIZE

375 ml
750 ml
1.5 Liters
3 Liters
5 Liters



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