



TOMMASI
Viticoltori dal 1902

Amarone della Valpolicella Classico 2018

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 an enticing range of steeped cherry and fig cake flavors with accents of dried thyme, pomegranate and espresso. In the mouth it is creamy and with lightly firm tannins and acidity that's just at the right level to accentuate and perpetuate the flavors. The whole tasting is embellished with a very pleasant tannic texture, which fades towards a spiced finish of excellent persistence.

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 2018

Budding took place in the first week of April, and flowering was a few days earlier than the historical average. The slightly delayed veraison ended in mid-August. The high temperatures in August, above the seasonal average, allowed a good ripening of the grapes and an acceleration of the ripening itself, arriving at the harvest on September 10th, a bit earlier than the historical averages.

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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