



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

## Ripasso Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Our finest selection of Valpolicella is given a second fermentation in contact with the grape pomace from the Amarone, thus enriching its aromas, body and complexity.*

### TASTING NOTE

A deep, bright ruby red in color, it is rich and intensely spicy on the nose, with notes of cherry jam, tobacco and black pepper. On the palate it is full-bodied yet elegant, with gentle, silky tannins and a very long finish

### GRAPES

Corvina 70%,  
Rondinella 25%, Corvinone 5%

### ORIGIN

The grapes are selected in the Conca d'Oro and Tenuta Prunea vineyards, in the rolling hills of Valpolicella Classica area.



### VINIFICATION and MATURATION

Fermentation in stainless steel vats or around 15 days.  
Re-fermentation on the pomace of the Amarone for 12-13 days.  
Maturation for at least 18 months in 65 hl Slavonian oak casks  
6 months' bottle-aging.

### ALCOHOL

13,5% vol.

### SERVING TEMPERATURE

16-18°C

### SERVING SUGGESTIONS

It is excellent with boiled, braised or grilled meats.

### BOTTLE SIZE

375 ml  
750 ml  
1,5 Litri

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



TOMMASI · FAMILY · ESTATES