

TOMMASI

(Above) The family owns vineyards on the most prestigious hills: La Groletta, "Conca d'Oro" and "Ca' Florian".



Ripasso Valpolicella 2016 Valpolicella Classico Superiore DOC, Italy

ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

WINE

This wine is made by refermenting the juice from the Valpolicella on the warm Amarone grape skins, in the typical "Ripasso" method, which imparts a rich character and personality to the wine. The result of his process, used only in exceptional vintage years, is an intense ruby red wine with defined aromas of spicy black pepper and raisin and a mirrored palate of intense, spicy, and sweet red cherry flavors.

VINEYARD

The grapes are sourced from three of the most prestigious hillside vineyards in Valpolicella Classico owned by the Tommasi family: Conca d'Oro, La Groletta and De Buris.

Vine Planting: The vineyard rows are planted extremely close together and receive intense pruning, resulting in low yields and excellent richness.

WINEMAKING

Variety: 70% Corvina, 25% Rondinella, 5% Corvione

Fermentation: The wine is vinified in stainless steel for 9 days, then refermented on the Amarone grape skins with the traditional "Ripasso" method for 12 days.

Aging: 18 months in Slavonian Oak barrels of 65 hectoliters.

Alcohol: 13%

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"Shows plenty of ripeness with dried-berry and floral character on the nose. Medium body and firm, silky tannins. Chewy and intense. Structured." -JS 9/2018