

# TOMMASI

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

## Amarone della Valpolicella Classico 2017

Amarone della Valpolicella Classico 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

Tommasi's traditional approach to Amarone favors elegance and balance, with deep fruit complemented by spicy, earthy flavors. The grapes come from the family's choicest plots in Valpolicella Classico.

### VINEYARD

*Vine Planting:* The vines are grown in two vineyards located in the five key valleys in the Valpolicella Classico area: La Groletta, a south-facing hillside vineyard close to Lake Garda, and Conca d'Oro, a terraced vineyard which translates to "the golden shell."

### WINEMAKING

*Variety:* 50% Corvina, 30% Rondinella, 15% Corvinone, 5% Oseleta

*Drying:* After harvest, the grapes are placed on small racks in a large grape-drying room known as a *fruttaio*, where they are dried by the cool autumn and winter breezes until the following February. Over these months the grapes lose about 50% of their weight, concentrating the level of natural sugar.

*Fermentation:* 20 days, stainless steel

*Aging:* 36 months / 35 hl Slavonian oak casks, 12 months in bottle

*Alcohol:* 15.0%

*Residual Sugar:* 5.58 g/L

### FOOD PAIRING

Amarone is a wine which one can proudly serve on special occasions, particularly with red meats, game and ripe cheeses. But it can also be sipped as an ideal companion to enjoyable conversation.



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"Intense, bright red berries with some dates and spicy, meaty notes. Full-bodied with a tight but forward-driven palate, spurred along by clean acidity and firm, fine tannins. It's all there, but needs time to mellow out." - J.S., 8/2021

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Wine Spectator

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Wine Advocate

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