



TOMMASI
Viticoltori dal 1902

Amarone della Valpolicella Classico 2013

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

Deep, deep ruby red with garnet nuances. On the nose, it presents complex aromatic notes of fruit in the spirit of bitter spices, black pepper, licorice and cocoa. In the mouth it is intense, of great structure, powerful with sumptuous mature fruit expression. The finish is pleasantly sinuous and dry.

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 hl Slavonian oak casks.

www.tommasi.com



VINTAGE 2013

The 2013 vintage was characterized by a long, but not very cold winter and rainy spring, with temperatures below the seasonal average. However, the warm summer and the presence of good thermal excursions, especially in September, led to the harvest of healthy grapes with an intense aromatic profile. The sweet autumn climate, with low humidity, allowed a slow and optimal Appassimento (drying process). The climatic conditions of the vintage have provided high quality wines, characterized by a good balance between fruity, polyphenolic and acidic components. Good presence of tannins and the freshness guarantee a long life and are able to offer interesting evolutions in the course of aging.

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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