



TOMMASI
Viticoltori dal 1902

Ca' Florian Amarone della Valpolicella Classico Riserva 2012

DENOMINAZIONE DI ORIGINE CONTROLLATA e GARANTITA

The Ca' Florian Amarone Riserva is made from a selection of the finest grapes from the Ca' Florian cru, one of the Tommasi family's most prestigious vineyards.

TASTING NOTE

A deep ruby red with garnet highlights, on the nose it displays an elegant and very complex bouquet, with notes of ripe red fruits (cherries, blackberries and plums) along with spicy nuances of licorice and bitter cocoa. It is full-bodied and austere on the palate, with rich tannins and a very long, splendidly fresh finish.

GRAPES

Corvina 75%,
Corvinone 20%, Rondinella 5%

ORIGIN

From the Pergola Veronese-trained vines of the prestigious Ca' Florian vineyard, in the hilly area of Pedemonte in the Valpolicella Classica zone.

VINIFICATION and MATURATION

Harvest and manual selection of the grapes in 5-6 kg crates. After further selection, the grapes are left to dry in a well-ventilated loft for 100 days on the traditional racks known as "arele."

The grapes are pressed in January and a slow fermentation then takes place for 30 days in oak vats, using exclusively indigenous yeasts.

Maturation lasts 4 years, for the first year in barriques and for the subsequent 3 years in 35 hl Slavonian oak casks.

Amarone Ca' Florian then ages in bottle for at least a year.

www.tommasi.com



VINTAGE 2012

The 2012 vintage was characterized by a relatively mild winter, with scarce rainfalls. This led to a slightly earlier budding than the historical average. The growing trend was slowed down by the return of a slight cold temperature during the months of April and May, that postponed the blossoming for a week. The summer season continued with high temperatures, accompanied by a very poor rainfall and poorly distributed in thunderstorms. The vines restored their equilibrium with the lowering of the temperatures and the rains in the end of August. Furthermore, discrete temperature changes between day and night allowed to finish optimally the ripening. The selection in the vineyard was followed by an equally accurate sorting of the grapes to be set aside for the Appassimento (drying process).

ALCOHOL

15,5% vol.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

A great "meditation wine" for drinking on its own, its full-bodied yet elegant style also goes well with game, red meats and mature cheeses.

BOTTLE SIZE

750 ml



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