



TOMMASI[®]
Viticoltori dal 1902

I Pianeti Ripasso Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

I Pianeti is the term that recalls the terracing of the hillside vineyards cultivated with the traditional Pergola system, bordered by the Marogne, typical dry stone walls. I Pianeti Ripasso Valpolicella Classico Superiore is the emblem of this generous land.

TASTING NOTE

Bright ruby red with garnet reflections and good intensity. Fruits and spices alternate with flavors of fruit jam and undergrowth, then tobacco and cinnamon combined with minerality enhance the depth of the wine.

GRAPES

Corvina 70%, Corvinone 15%,
Rondinella 15%

ORIGIN

Pedemonte, Valpolicella Classica – Verona
I Pianeti vineyard.



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 20 months in 65 hl Slavonian oak casks.
6 months' bottle-aging.

ALCOHOL

13% by vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Perfect with meat dishes with strong and spicy sauces. Excellent with tasty and mature cheeses and game.

BOTTLE SIZE

750 ml

www.tommasi.com



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