



TOMMASI[®]
Viticoltori dal 1902

I Pianeti 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 Valpolicella Classico Superiore is a reflection of tradition and of the lands of the Classic Historical Valpolicella.

TASTING NOTE

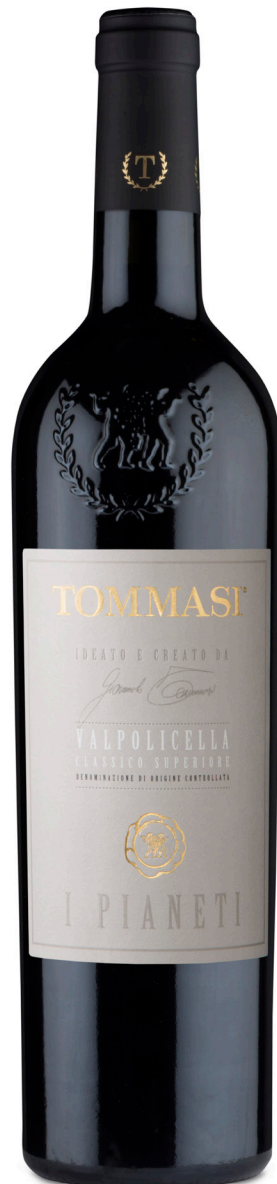
Ruby red color of medium intensity with grenade reflections. Ripe cherry and slightly dried plum hints on the nose. In the mouth it is soft and enveloping, with a pleasant flavor and notes of ripe fruit and spices.

GRAPES

Corvina 60%, Corvinone 10%, Rondinella 25% e Molinara 5%

ORIGIN

Pedemonte, Valpolicella Classica – Verona
I Pianeti vineyard.



VINIFICATION and MATURATION

Fermentation at controlled temperature of 25/30 °C for 12 days.
18 months maturation in 65 hl Slavonian oak casks.

ALCOHOL
12,5% by vol.

SERVING TEMPERATURE
14-16°C

SERVING SUGGESTIONS
Best with cured meats, middle aged cheeses, pasta and white meats.

BOTTLE SIZE
750 ml

www.tommasi.com



TOMMASI · FAMILY · ESTATES