



TOMMASI
Viticoltori dal 1902

Terra dei Ciliegi Rosso Verona

INDICAZIONE GEOGRAFICA TIPICA

Terra dei Ciliegi is a wine produced with grapes surrounded by cherry trees that make this wine soft and lightly sweet, perfect for aperitifs to serve also fresh.

TASTING NOTE

Bright ruby red, with aroma scented, spicy with cherry, strawberry and red currant notes.
Taste: Dry, soft, the palate finds the same characteristics that the nose has identified before, easy and pleasant to drink.

GRAPES

Corvina, Rondinella and Pelara.

ORIGIN

San Pietro in Cariano hills, Valpolicella Classica region.

www.tommasi.com



VINIFICATION and MATURATION

5 days carbonic maceration.
6 days of fermentation in stainless steel tanks and 4 months in stainless steel tanks.

FIRST VINTAGE

1960

ALCOHOL

12% by vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

Perfect with cold cuts, light dishes, fresh cheeses and excellent with pizza. Perfect served fresh at the glass.

BOTTLE SIZE

750 ml



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