



TOMMASI[®]
Viticoltori dal 1902

Ripasso Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

Our finest selection of Valpolicella is given a second fermentation in contact with the grape pomace from the Amarone, thus enriching its aromas, body and complexity.

TASTING NOTE

A deep, bright ruby red in color, it is rich and intensely spicy on the nose, with notes of cherry jam, tobacco and black pepper. On the palate it is full-bodied yet elegant, with gentle, silky tannins and a very long finish

GRAPES

Corvina 70%,
Rondinella 25%, Corvinone 5%

ORIGIN

The vineyards of the Conca d'Oro and La Groletta crus, in the hilly Valpolicella Classica zone.

www.tommasiwine.it



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

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

It is excellent with boiled, braised or grilled meats.

BOTTLE SIZE

375 ml
750 ml
1,5 Litri



TOMMASI · FAMILY · ESTATES