

TOMMASI

(Above) The Tommasi family owns vineyards on the most prestigious hillsides of the appellation: "La Groletta," "Conca d'Oro" and "Ca' Florian."



Amarone della Valpolicella Classico 2019

Veneto, Italy

ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

WINE

Tommasi's traditional approach to Amarone favors elegance and balance, with deep fruit complemented by spicy, earthy flavors. The grapes come from the family's choicest plots in Valpolicella Classico.

VINEYARD

Vine Planting: The vines are grown in two vineyards located in the five key valleys in the Valpolicella Classico area: La Groletta, a south-facing hillside vineyard close to Lake Garda, and Conca d'Oro, a terraced vineyard which translates to "the golden shell."

WINEMAKING

Variety: 50% Corvina, 30% Corvinone, 15% Rondinella, 5% Oseleta

Drying: After harvest, the grapes are placed on small racks in a large grape-drying room known as a fruttai, where they are dried by the cool autumn and winter breezes until the following February. Over these months the grapes lose about 50% of their weight, concentrating the level of natural sugar.

Fermentation: 20 days, stainless steel

Aging: 36 months / 35 hl Slavonian oak casks, 12 months in bottle

Alcohol: 15.0%

Residual Sugar: 5.58 g/L

VINTAGE

Vintage 2019 was characterized by a warm spring, March having temperatures well above average. A rainy May caused flowering to happen 15 days later than usual. June and July were very warm and dry, nevertheless they were well balanced by high diurnal ranges on the vineyards located on the hillsides. Over the first weeks of September, the team observed a raise of aromatic compounds in the vines and a low malic acid consumption due to the lower daily temperatures compared to the previous months.

vinous

"Entices with a darkly alluring bouquet of crushed stones and dusty violet florals, accentuating notes of blackberries and hints of candied orange. This is sleek and racy in style, with lifted textures and polished red and blue fruits that flow across a stream of lively acidity. Remaining remarkably fresh through the finish, it tapers off with a confectionary air, leaving a resonance of violet pastille and crunchy tannins to linger on." -E.G. 3/24

95

93

James Suckling