



TOMMASI · FAMILY · ESTATES

# Amarone della Valpolicella Classico 2015

## Amarone della Valpolicella DOCG

### ESTATE

Tommasi has always been a standard bearer of the Amarone appellation. Established in 1902 around the family home in Pedemonte in Valpolicella, the winery has grown and expanded into the choicest areas of the region under the guidance of the many generations of the Tommasi family. The fourth generation, currently at the helm, created the Tommasi Family Estates portfolio, purchasing five wine estates across Italy—in Puglia, Basilicata, Lombardy's Oltrepò Pavese and Tuscany's Maremma and Montalcino regions. In all, the family now has 1,400 acres under vine. Their home region and its wines remain their passion and their true calling, though, and through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone 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 la Conca d'Oro, a terraced vineyard which translates to "the golden shell."

*Grape Varieties:* 50% Corvina, 15% Corvinone, 30% Rondinella, 5% Oseleta.

### WINEMAKING

*Drying, Fermentation, and Aging:* After harvest, the grapes are placed on small racks in a large grape-drying room known as a *fruttaio*, where they are dried by 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. After a fermentation period lasting 20 days, the wine is aged for 3 years in large 35-hectoliter Slavonian oak casks, followed by one year in bottle.



Alcohol: 15%  
Residual Sugar: 5.58 g/l  
Total Acidity: 5.37 g/l  
Dry Extract: 34.5 g/l Net

### JAMES SUCKLING

"Complex and beautiful aromas of blackberry, spice and coffee follow through to a full body and silky and polished tannins. Intense fruit is tied into a firm and polished tannin backbone."