



TOMMASI · FAMILY · ESTATES

Arele Parziale Appassimento 2016

della Venezie IGT

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

Arele is made up mostly of Corvina grapes, but also includes Oseleta, Rondinella and a bit of Merlot. It is made from partially dried grapes and takes its name from the traditional wooden trays used to dry the grapes prior to pressing. This drying process, known as “appassimento,” is an ancient method, and the same used for Amarone.

VINEYARD

Most of the grapes are sourced from two of Tommasi’s top hillside vineyards in the Valpolicella Classica area, La Groletta and Conca d’Oro, which have an altitude of about 900-1,000 feet and loamy clay soils with south/south-west exposure.

Grape Varieties: Corvina, Rondinella, Oseleta, Merlot

WINEMAKING

Drying, Fermentation, and Aging: About 35 percent of the grapes are dried for 25 days. After fermentation, the wine sees 10 months of aging in Slavonian oak casks and two months in tonneaux.



JAMES SUCKLING

“Ripe strawberries combine with black fruit such blackberries as well as brambles and fresh herbs and hints of coffee beans. Medium to full body, juicy tannins and a pretty finish.”