



# Rafaël Valpolicella Classico Superiore 2016

## Valpolicella Classico Superiore DOC

### 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

This Valpolicella comes from the historical Tommasi family vineyard of the same name. Careful cultivation of the vineyard, a rigorous selection of grapes and meticulous vinification all contribute to the production of this fresh, elegant Valpolicella.

### VINEYARD

Perfectly situated on one of the region's most famous hills, Monte Masua, it produces what may be the best grapes for the production of Valpolicella Classico Superiore. *Grape Varieties:* 50% Corvina, 15% Corvinone, 30% Rondinella, 5% Oseleta.

### WINEMAKING

*Fermentation:* Stainless steel.

*Aging:* 12 months in large 65 hl Slavonian oak casks.

### VINTAGE

During late 2015 and early 2016, winter temperatures were above average and there was minimal precipitation, with the exception of a small amount of snow. The beginning of April saw the start of a cold and rainy period with lower than average temperatures through the beginning of May. Temperatures varied during the following months but remained below average, particularly in July and August. There was a significant amount of rain, as well as typical summer storms. As of September the weather improved, and the elevated temperatures and good amount of breezes, which kept humidity to a minimum, allowed for a positive closure to the vegetative cycle. Fall weather remained temperate through the beginning of December.

### TASTING NOTE

The juicy, fruit-forward Rafaël is a perfect match for aged cheeses and is a particularly good compliment to the deep nuttiness of Parmigiano Reggiano.