

# TOMMASI

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



## Amarone della Valpolicella Classico Riserva Ca' Florian 2011 Amarone della Valpolicella DOCG, 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

Amarone Riserva "Ca' Florian" is made with selected grapes from one of the oldest vineyards owned by the Tommasi family, with vines averaging 30 years. This "Cru" or "Climat," as one would say in Burgundy, is characterized by its "simplicity and elegance," with notes of cherry and typical black cherries of the valley of Marano, but also the sweet spices and greater structure and elegance common to the Valley of Negrar, which give it the ability to age for the long term.

### VINEYARD

*Vine Planting:* The Ca' Florian vineyard is a 12-acre parcel that lies on the Pedomonte hills surrounding the winery in San Pietro in Cariano, and has a south-western exposure. It is a terraced vineyard whose vines are trained using the traditional pergola veronese system. The soils are mostly cretaceous and calcareous."

### WINEMAKING

*Variety:* 75% Corvina, 15% Corvinone, 10% Rondinella

*Drying:* After harvest, the grapes are placed on small racks in a large grape-drying room known as a *fruttaio*, 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:* 30 days, wooden vats using only native yeasts

*Aging:* 1 year in 500 ht tonneaus, followed by 3 years in 35 hl Slavonian oak casks and another year in bottle

*Alcohol:* 15.5%

*Residual Sugar:* 5.58 g/L

### FOOD PAIRING

Amarone is a wine which one can proudly serve on special occasions, particularly with red meats, game and ripe cheeses. But it can also be sipped an ideal companion to enjoyable conversation.

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"A rich and very polished Amarone with dark-berry, dark-chocolate and black-tea aromas and flavors. Full-bodied with integrated tannins that are sweet and polished."

- JS, 11/2018

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Wine Advocate

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