TOMMASI®
Viticoltori dal 1902

Arele
Rosso Trevenezie

INDICAZIONE GEOGRAFICA TIPICA

All the long experience of the Tommasi family is to be found in this unique and very characterful wine. It skillfully combines both local and international grape varieties with the Appassimento process and takes its name from the wooden and bamboo racks where the grapes are left to dry.

TASTING NOTE

A deep, intense ruby red, it displays a bouquet with marked scents of very ripe red fruits (raspberries, sour cherries and plums), along with ethereal and spicy notes. On the palate it is very harmonious, rich and rounded, with a long finish that is balanced by an attractive tanginess.

GRAPES

Corvina, Rondinella, Oseleta, Merlot.

ORIGIN

From grapes selected in the hillside vineyards of Valpolicella.

www.tommasi.com

VINIFICATION and MATURATION

Partial drying of the 30% of the grapes for around 45 days. Controlled temperature fermentation at 25°-30°C for 12 days. 12 months' maturation in 65 hl Slavonian oak casks.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

A versatile wine that can be drunk throughout a meal. It goes well with dishes that are not too elaborate and is ideal with both white and red meats or moderately aged cheeses.

BOTTLE SIZE

750 ml