TOMMASI®
Viticoltori dal 1902

Ripasso
Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

Our finest selection of Valpolicella is given a second fermentation in contact with the grape pomace from the Amarone, thus enriching its aromas, body and complexity.

TASTING NOTE

A deep, bright ruby red in color, it is rich and intensely spicy on the nose, with notes of cherry jam, tobacco and black pepper. On the palate it is full-bodied yet elegant, with gentle, silky tannins and a very long finish

GRAPES

Corvina 70%,
Rondinella 25%, Corvinone 5%

ORIGIN

The grapes are selected in the Conca d'Oro and Tenuta Prunea vineyards, in the rolling hills of Valpolicella Classica area.

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VINIFICATION and MATURATION

Fermentation in stainless steel vats or around 15 days.
Re-fermentation on the pomace of the Amarone for 12-13 days.
Maturation for at least 18 months in 65 hl Slavonian oak casks
6 months' bottle-aging.

ALCOHOL

13,5% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

It is excellent with boiled, braised or grilled meats.

BOTTLE SIZE

375 ml
750 ml
1,5 Litri