



TOMMASI · FAMILY · ESTATES

# Ripasso Valpolicella 2015

## Valpolicella Ripasso 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 wine is made by refermenting the juice on the warm Amarone grape skins, in the typical "Ripasso" method, which imparts a rich character and personality to the wine.

### VINEYARD

The grapes are sourced from three of most prestigious vineyards in Valpolicella Classico owned by the Tommasi family: Conca d'Oro, La Groletta and De Buris.

*Grape Varieties:* 70% Corvina Veronese, 25% Rondinella and 5% Corvinone.

### WINEMAKING

*Fermentation:* The wine is vinified in stainless steel for about 9 days, then passed through the warm Amarone grape skins, in the typical "Ripasso" method, for about 12 days.

*Aging:* 18 months in 65 hl Slavonian oak barrels.



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### JAMES SUCKLING

"A linear and fresh red with plenty of dried berry and cherry and some spice, too. Medium body, long and flavorful."