TOMMASI®
Viticoltori dal 1902

Amarone della Valpolicella Classico 2022

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The Tommasi family's Classic wine par excellence.
Its elegance and structure, roundedness and complexity make this wine truly unique.

TASTING NOTE

On the palate, Tommasi's Amarone della Valpolicella Classico 2022 reveals a powerful yet refined character, with a rich and enveloping structure. The tannins are firm and velvety, supported by a balanced acidity that brings freshness and lift.
Flavours of ripe and dried fruit — black cherry, plum and blackberry in spirit — intertwine with notes of cocoa, sweet tobacco and spices, evolving towards balsamic nuances.
The finish is long and persistent, with a pleasant warmth and a deep, lingering complexity.
This vintage shows remarkable concentration and structure, while maintaining harmony and elegance, promising excellent evolution over time.

GRAPES

Corvina 50%, Corvinone 30%,
Rondinella 15%, Oseleta 5%

ORIGIN

From the prestigious La Groletta and Conca d'Oro crus, in the hilly Valpolicella Classica zone.

VINIFICATION and MATURATION

Manual harvest and selection of the grapes, followed by dryingfor about 3 months in awell-ventilated loft.
Fermentation in stainless steel for 25 days at 25°-30°C.
3 years' maturation in 35 and 65 hl Slavonian oak casks.

www.tommasi.com

VINTAGE 2022

The 2022 vintage in Valpolicella was characterised by a warm and dry growing season, with limited rainfall leading to lower yields and highly concentrated grapes.
Harvest took place slightly earlier than average, with healthy fruit showing excellent ripeness and balance. The drying process benefited from optimal conditions, ensuring clean and expressive aromatics.
The wines show richness and intensity, with notes of ripe dark fruit, sweet spices and cocoa. The palate is structured and full-bodied, with well-integrated tannins, balanced by a fresh acidity and a long, persistent finish.
A powerful and concentrated vintage, with excellent ageing potential.

ALCOHOL

15% vol.

SERVING TEMPERATURE

16-18°C.

SERVING SUGGESTIONS

Its elegance and structure make it perfect with game, red meats or mature cheeses.
It is also an ideal accompaniment for lengthy conversations.

BOTTLE SIZE

375 ml
750 ml
1.5 Liters
3 Liters
5 Liters