TOMMASI®
Viticoltori dal 1902

Le Prunée
Merlot Trevenezie

INDICAZIONE GEOGRAFICA TIPICA

Combining this famous Bordeaux grape variety with the special terroir of the Valpolicella Classica zone produces this versatile wine of distinctive elegance.

TASTING NOTE

A deep ruby red with purplish highlights, on the nose it elegantly displays the typical aromas of the grape variety such as raspberries and plums, along with very faint vegetal and spicy notes. On the palate it is broad and rounded, with velvety tannins and well-balanced fruit. The finish is long, with attractive notes of red fruit jam.

GRAPES

Merlot 100%

ORIGIN

A vineyard in the hamlet of Le Prunee, at Sant'Ambrogio in the hilly Valpolicella Classica zone; it is south-east facing and the vines are Guyot-trained, on a soil rich in stones and clays.

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VINIFICATION and MATURATION

Maceration for 15 in stainless steel vats.
Maturation for 12 months
in 65 hl Slavonian oak casks.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

14-16°C

SERVING SUGGESTIONS

Very versatile in its ability to be matched with food, it is ideal with white meats or lightly cooked red ones (like Italian-style roast beef) and with moderately aged cheeses. Try it also with fatty or flavorful fish, like stewed cod

BOTTLE SIZE

750 ml