TOMMASI®
Viticoltori dal 1902

Rafaèl
Valpolicella Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

"Elegant" is the adjective that best describes the character of our Rafaèl, a highly distinctive wine that is closely linked with the history of the Tommasi family.

TASTING NOTE

A bright ruby red in color, its refined and intense nose reveals both floral and fruity tones, with ripe cherries to the fore. It is graceful and silky on the palate, winning you over with its tasty, supple and persistently fresh fruit and light, elegant style.

GRAPES

Corvina 60%,
Rondinella 25% and Molinara 15%

ORIGIN

From the Rafaèl site, the first vineyard to be bought by the Tommasi family; the vines are trained using the PergolaVeronese system and it lies in the Valpolicella Classica zone.

www.tommasi.com

VINIFICATION and MATURATION

Maceration for 12 days,
with temperature-controlled fermentation at 25°-30°C
Maturation for 15 months in 65 hl Slavonian oak casks.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

14-16°C

SERVING SUGGESTIONS

Very versatile: it is excellent with pasta dishes with rich sauces, roasts and white meats, or moderately aged cheeses. Try it also with spicy Oriental dishes and full-flavored fish soups.

BOTTLE SIZE

750 ml