TOMMASI®
Viticoltori dal 1902

Terra dei Ciliegi
Rosso Verona

INDICAZIONE GEOGRAFICA TIPICA

Terra dei Ciliegi is a wine produced with grapes surrounded by cherry trees that make this wine soft and lightly sweet, perfect for aperitifs to serve also fresh.

TASTING NOTE
Bright ruby red, with aroma scented, spicy with cherry, strawberry and red currant notes.
Taste: Dry, soft, the palate finds the same characteristics that the nose has identified before, easy and pleasant to drink.

GRAPES
Corvina, Rondinella and Pelara.

ORIGIN
San Pietro in Cariano hills, Valpolicella Classica region.

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VINIFICATION and MATURATION
5 days carbonic maceration.
6 days of fermentation in stainless steel tanks and 4 months in stainless steel tanks.

FIRST VINTAGE
1960

ALCOHOL
12% by vol.

SERVING TEMPERATURE
10-12°C

SERVING SUGGESTIONS
Perfect with cold cuts, light dishes, fresh cheeses and excellent with pizza.
Perfect served fresh at the glass.

BOTTLE SIZE
750 ml