TOMMASI®
Viticoltori dal 1902

Ca' Florian
Amarone della Valpolicella Classico Riserva 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA e GARANTITA

The Ca' Florian Amarone Riserva is made from a selection of the finest grapes from the Ca' Florian cru, one of the Tommasi family's most prestigious vineyards.

TASTING NOTE

Sumptuous complexity, impeccable elegance and expressive power are the characteristics of Ca' Florian 2015. Very intense, very consistent ruby. The aroma is ethereal with notes of ripe fruit, in particular marasca cherry and a balanced sensation of toasted wood and cocoa. The taste is full, harmonious, long, with great softness and balance between acidity and tannins. Aftertaste of cherries in alcohol, enhanced by a very pleasant tannic texture, which fades towards a finish of excellent persistence.

GRAPES

Corvina,
Corvinone, Rondinella

ORIGIN

From the Pergola Veronese-trained vines of the prestigious Ca' Florian vineyard, in the hilly area of Pedemonte in the Valpolicella Classica zone.

VINIFICATION and MATURATION

Harvest and manual selection of the grapes in 5-6 kg crates. After further selection, the grapes are left to dry in a well-ventilated loft for 100 days on the traditional racks known as "arele."
The grapes are pressed in January and a slow fermentation then takes place for 30 days in oak vats, using exclusively indigenous yeasts.
Maturation lasts 4 years, for the first year in barriques and for the subsequent 3 years in 35 hl Slavonian oak casks.
Amarone Ca' Florian then ages in bottle for at least a year.

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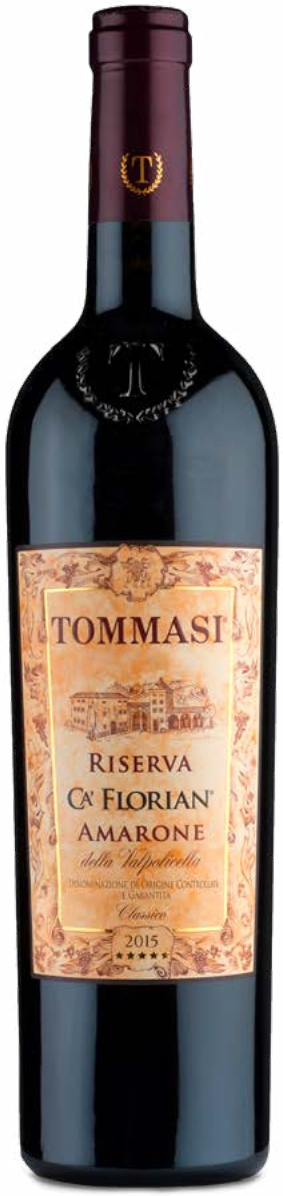

VINTAGE 2015

2015 was characterized by climatic excesses. Winter has passed with high temperatures; rainfall over the average was recorded in the first few months of the year, then April showed a severe shortage like the following months, especially July, that have always remained below average values.
The flowering between the end of May and the first week of June was in advance compared to the historical average. The high temperatures of July and August did not slow down the maturation of the grapes, which occurred earlier than the norm. A vintage, summarizing, characterized by extremely high temperatures and low rainfall during the season. The acidity has been in sharp decline with less fresh but softer and rounder wines. Precisely for this reason it has been an excellent vintage for Amarone the Valpolicella which have its best characteristic aspects in softness, roundness and elegance.

ALCOHOL

15,5% vol.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

A great "meditation wine" for drinking on its own, its full-bodied yet elegant style also goes well with game, red meats and mature cheeses.

BOTTLE SIZE

750 ml