



# AMARONE DELLA VALPOLICELLA CLASSICO 2019

Veneto, Italy

## ABOUT TOMMASI

Tommasi has proudly presided over Italy's Veneto region for over 120 years, with wines that are both renowned for their superior quality and consistently regarded as reference points for their respective appellations. As one of the single most influential producers in Italy, the winery is committed to sustainable practices and continues to craft each wine from 100% estate-owned vineyards.

## THE WINE

Tommasi's traditional approach to Amarone favors elegance and balance, with deep fruit complemented by spicy, earthy flavors. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone in the world.

## TECHNICAL INFORMATION

**VARIETY:** 50% Corvina, 30% Corvinone, 15% Rondinella, 5% Oseleta

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

**WINEMAKING:** Grapes dried until February following harvest, losing 50% of their weight and concentrating the natural sugars. 20-day fermentation.

**AGING:** 36 months in large 35-hectoliter Slavonian oak casks

**RESIDUAL SUGAR:** 5 g/l

**ALC. BY VOL.:** 14%

# TOMMASI

## AMARONE DELLA VALPOLICELLA CLASSICO

### 2019

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#### PACKAGE SPECS

**PACK:** 6x750ml C

**CLOSURE:** Cork (FSC-Organic)

**PALLET:** 120 (12x10)

**CASE DM:** 11x7x13 in.

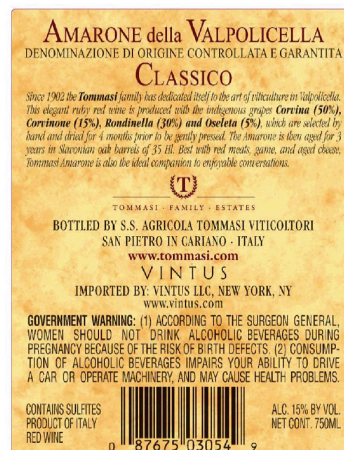
**CASE WEIGHT:** 20 lb

**BTL DEPTH:** 3.23 in

**BTL HEIGHT:** 12.2 in

**BTL WEIGHT:** 3.3 lb

**ESTATE BOTTLED:** Yes



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

**WINEMAKING:** Grapes dried until February following harvest, losing 50% of their weight and concentrating the natural sugars before fermentation.

**AGING:** 36 months in large 35-hectoliter Slavonian oak casks

**RESIDUAL SUGAR:** 5 g/l

**ALC. BY VOL.:** 14%

**SRP:** \$84.00

**UPC:** NO UPC CODE

**SCC:**