



TOMMASI

Viticoltori dal 1902



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Viticoltori



RISERVA
CA' FLORIAN
AMARONE

della Valpolicella

DENOMINAZIONE ORIGINE CONTROLLATA

Classico



2007



A new story to tell...

RISERVA CA' FLORIAN® AMARONE

della Valpolicella

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TOMMASI VITICOLTORI
has a new story to tell.

The **RISERVA** of **AMARONE** is born.
A unique and special vintage, the 2007.

Tommasi Viticoltori is a family company founded in 1902. It is located in Pedemonte, a small village in the heart of the "Valpolicella Classico" region, in the northwest part of Verona.

From grandfather Giacomo Tommasi's tiny vineyard, the Tommasi estate has grown steadily over the course of the years and today it extends over 135 hectares of hillside vineyards. It is principally acclaimed for its incomparable red wines of the Valpolicella Classico region.

"Project 1997" for Tommasi Viticoltori refers to a major investment program begun in 1997 and dedicated to the acquisition of lands best suited for wine grapes.

10 years later, with the harvest 2007, Tommasi releases the Amarone Riserva from the single vineyard Ca' Florian for the first time.

Amarone Riserva "Ca' Florian" is made with selected grapes from one of the oldest vineyards that the Tommasi family owns. Amarone "Ca' Florian" becomes "Riserva" due to the 4 years of ageing in wooden barrels as required by law.

Amarone comes from the respect for nature and the wise cultivation of the vines, from a patient and painstaking selection of grapes and a strong bond with tradition.



Technical sheet

GRAPES:

75% Corvina, 5% Corvinone, 20% Rondinella.

VINEYARD CHARACTERISTICS:

Single Vineyard Ca' Florian, Pedemonte hills in San Pietro in Cariano, South-West exposed.

ALTITUDE: 250 m s.l.m.

SOIL: mostly cretaceous, calcareous.

VINES TRAINING SYSTEM: pergola veronese.

VINES AVERAGE AGE: 30 years.

YIELD PER HECTARE: 70 quintals.

GRAPE HARVEST: beginning of October.

WINE-MAKING:

The best grape bunches are carefully selected and hand-picked. They are then laid down in boxes of 5/6 kg and naturally dried in the Fruttaio (large rooms with natural air circulation) for four months.

After the APPASSIMENTO (DRYING PROCESS), the grapes are gently pressed the following January. A skin maceration and alcoholic fermentation last 30 days in wooden vats and using only natural yeasts.

MATURATION:

The wine is aged for 4 years, first in tonneau of 500 Lt and the other three years in big Slavonian oak casks. The wine is then refined in the bottle for another year.

DESCRIPTION:

A structured red wine with a remarkable personality and a bright, deep ruby color. Complex and elegant on the nose, with a rich bouquet of black fruits like plums, cherries and blackberries. Red fruits scents, balsamic and spicy nuances with a hint of dark chocolate. Full body with a great elegance. The alcohol is perfectly integrated with the silky tannins, giving the wine a pleasant long finish.

ALCOHOL: 15,5% vol.

SERVE:

18-20°C / 64 – 68°F, in large glasses, taking care to open it at least one hour before the service.

BEST WITH:

Perfect with braised meats, stews, game. Ideal with grilled red meat and cheese. An excellent meditation wine.

TOTAL PRODUCTION:

7.000 bottles
in wooden cases of 6.



EXCLUSIVELY
ON RESERVATION



TOMMASI
Viticoltori dal 1902

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