

Tommasi

Tommasi Arele Parziale Appassimento 2021

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

Varietal(s): Corvina, Rondinella, Oseleta, Merlot

ABV (%): 13

pH: 3.31

Residual Sugar (g/L): 9

Total Acidity(g/L): 5.83

Volatile Acidity(g/L): 0.53

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Tommasi Arele Parziale Appassimento is produced from Corvina, Rondinella, Oseleta and Merlot selected from hillside vineyards in Valpolicella. The wine combines local and international grape varieties with the appassimento process, drawing on the Tommasi family's long experience in the region. Its name refers to the traditional wooden and bamboo racks, known as arele, on which the grapes are dried.

Packaging Information

Barcode: 8004645317105

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1200

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

Around 30% of the grapes are partially dried for approximately 45 days. Fermentation then takes place at controlled temperatures of 25–30°C for 12 days. The wine is matured for 12 months in 65-hectolitre Slavonian oak casks. This partial appassimento method builds richness, aromatic intensity and rounded texture while retaining freshness and drinkability in the final Rosso Trevenezie blend.

Tasting Notes

Deep, intense ruby red in colour. The nose shows very ripe red fruit, including raspberry, sour cherry and plum, alongside ethereal and spicy notes. The palate is harmonious, rich and rounded, with ripe fruit, soft tannins and a generous texture. Medium to full-bodied, it remains balanced by attractive tanginess. The finish is long, smooth and savoury, with lingering spice and red-fruit character.

Food Pairing

Pair with white or red meats, roast pork, grilled chicken, pasta with meat sauce, moderately aged cheeses, charcuterie, mushroom dishes or simple, flavourful Italian cooking.