

Tommasi

Tommasi Ca Florian Amarone Della Valpolicella

2016

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

Varietal(s): 75% Corvina, 20% Corvinone, 5 Rondinella

ABV (%): 15.5

pH: 3.17

Residual Sugar (g/L): 5.1

Total Acidity(g/L): 6.05

Volatile Acidity(g/L): 0.58

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Tommasi Ca' Florian Amarone della Valpolicella Classico Riserva 2016 is made from a selection of the finest grapes from the Ca' Florian cru, one of the Tommasi family's most prestigious vineyards. The fruit comes from Pergola Veronese-trained vines in the hilly area of Pedemonte, within the Valpolicella Classica zone. The blend is Corvina, Corvinone and Rondinella, giving a distinctive single-vineyard Amarone Riserva expression with structure, depth and longevity.

Packaging Information

Barcode: 8004645432105

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1430

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

The 2016 season followed a cold, dry winter and a rainy, cool spring. Summer was not especially hot, ending with a pleasant autumn marked by warm temperatures and good ventilation, supporting phenolic maturity. Frequent rain made vineyard management challenging, yet the vintage produced a wine of aromatic breadth and balance. The style is elegant, with lower residual sugar, dry extract, lower pH, balsamic and mineral notes, and a balance between power, richness and refinement.

Vinification

The grapes were harvested and manually selected in 5-6kg crates, then further selected before drying for 100 days on traditional arele racks in a well-ventilated loft. Pressing took place in January, followed by slow fermentation for 30 days in oak vats using only indigenous yeasts. Maturation lasted four years: one year in barriques, followed by three years in 35-hectolitre Slavonian oak casks. The wine then aged in bottle for at least one year.

Tasting Notes

The nose opens with an elegant bouquet of fresh fruit, enriched by delicate wood notes that add depth and subtle sweetness. The palate shows complex, velvety tannins, with roundness, length and exceptional persistence. Spicy, fruity and tannic elements are held in balance, giving the wine strong identity and drinkability. Full-bodied yet elegant, it combines vertical structure, dryness, power and longevity in a contemporary Amarone Riserva style.

Food Pairing

Serve as a meditation wine or pair with game, red meats, mature cheeses, braised beef, roast venison, aged Parmesan, truffle dishes or rich slow-cooked meats.