

Tommasi

Tommasi Fiorato Recioto Della Valpolicella 2020

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

Varietal(s): 65% Corvina ,30% Rondinella,5% Molinara

ABV (%): 13

pH: 3.42

Residual Sugar (g/L): 126

Total Acidity(g/L): 5.68

Volatile Acidity(g/L): 0.55

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 8004645412114

Case Weight (g): 1100

Case Dimension (mm): L27 x W20 x H28

Bottle Weight (g): 800

Bottle Dimension (mm): H22, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

The grapes are dried for four months, concentrating sugars, aromas and structure. Fermentation takes place in stainless steel under temperature control, preserving fruit purity and aromatic precision. The wine is then aged for 12 months in oak barrels, adding depth, texture and spice to the naturally sweet style. This method supports balance between sweetness, freshness and mature complexity.

Tasting Notes

Deep, intense ruby red in colour. The nose is elegant and complex, with rich notes of fruit preserved in alcohol, especially cherry, supported by vanilla and sweet spices. The palate is broad and harmonious, with well-balanced sweetness, ripe fruit concentration and smooth texture. Full and persistent, it finishes long and refined, with lingering cherry, spice and gentle oak-derived complexity.

Food Pairing

Serve after a meal with pastries, berry desserts, dark chocolate dishes, blue cheese, aged cheeses or as a contemplative wine on its own.

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