

Tommasi

Tommasi Rafael Valpolicella Classico 2023

Valpolicella, Veneto, Italy



Technical Information

Style: Still, Red

Varietal(s): 60% Corvina, 25% Rondinella, 15% Molinara

ABV (%): 12.5

pH: 3.41

Residual Sugar (g/L): 5.12

Total Acidity(g/L): 5.82

Volatile Acidity(g/L): 0.43

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 Rafaël Valpolicella Classico Superiore comes from the Rafaël site, the first vineyard purchased by the Tommasi family. Located in the Valpolicella Classica zone, the vineyard is trained using the traditional Pergola Veronese system in the family's history and the identity of this historic hillside area.

Packaging Information

Barcode: 8004645350102

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1250

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

Rafaël is made from 60% Corvina, 25% Rondinella and 15% Molinara. The grapes undergo maceration for 12 days, with temperature-controlled fermentation at 25–30°C. The wine is then matured for 15 months in 65-hectolitre Slavonian oak casks. This traditional maturation supports structure and integration while preserving the fresh fruit, elegance and lightness that define Tommasi's Valpolicella Classico Superiore style.

Tasting Notes

Bright ruby red in colour. The nose is refined and intense, combining floral and fruity tones, with ripe cherry at the centre. The palate is graceful and silky, with supple fruit, freshness and an elegant, light-bodied structure. The tannins are delicate and well integrated, giving balance without heaviness. The finish is fresh, persistent and fruit-led, showing the wine's classic Valpolicella elegance.

Food Pairing

Pair with pasta in rich sauces, roast chicken, white meats, moderately aged cheeses, spicy Asian dishes, full-flavoured fish soups, charcuterie or mushroom dishes.