

Tommasi

Tommasi Ripasso Valpolicella

Valpolicella, Veneto, Italy

2022



Technical Information

Style: Still, Red

Varietal(s): 70% Corvina, 25% Rondinella, 5% Corvinone

ABV (%): 13.5

pH: 3.4

Residual Sugar (g/L): 5.4

Total Acidity(g/L): 5.75

Volatile Acidity(g/L): 0.57

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 Ripasso Valpolicella Classico Superiore is made from grapes selected in the Conca d'Oro and Tenuta Prunea vineyards, in the rolling hills of the Valpolicella Classica area. The blend is Corvina, Rondinella and Corvinone. The wine is produced through the traditional ripasso method, where selected Valpolicella undergoes a second fermentation in contact with Amarone pomace, enriching aroma, body and complexity.

Packaging Information

Barcode: 8004645305102

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

Fermentation takes place in stainless steel vats for around 15 days. The wine then undergoes re-fermentation on Amarone pomace for 12 to 13 days, adding depth, structure and aromatic complexity. Maturation lasts at least 18 months in 65-hectolitre Slavonian oak casks, followed by six months of bottle ageing. This process gives the wine concentration and texture while retaining Valpolicella freshness and balance.

Tasting Notes

Deep, bright ruby red in colour. The nose is rich and intensely spicy, with cherry jam, tobacco and black pepper. The palate is full-bodied yet elegant, with ripe fruit, gentle silky tannins and a rounded texture. The Amarone pomace re-fermentation adds depth and complexity without losing freshness. The finish is very long, polished and savoury, with lingering spice and dark cherry notes.

Food Pairing

Pair with boiled, braised or grilled meats, beef stew, roast pork, lamb, mushroom pasta, aged cheeses, charcuterie or classic rich Italian dishes.