

Amarone della Valpolicella Classico 2020

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*The Tommasi family's Classic wine par excellence.
Its elegance and structure, roundedness and complexity make this wine truly unique.*

TASTING NOTE

On the palate, Tommasi's Amarone della Valpolicella Classico 2020 exhibits a well-rounded structure, marked by velvety tannins, vibrant acidity, and a full-bodied richness. The flavors of black fruits, plums, and dried cherries are layered with complex notes of licorice, cocoa, and a touch of balsamic. The finish is long and harmonious, indicating great aging potential while also being approachable in its youth.

The 2020 vintage is a testament to Tommasi's commitment to crafting Amarone that reflects both tradition and the unique characteristics of the vintage, offering elegance and depth in every sip.

GRAPES

Corvina 50%, Corvinone 30%,
Rondinella 15%, Oseleta 5%

ORIGIN

From the prestigious La Groletta
and Conca d'Oro crus,
in the hilly Valpolicella Classica zone.

VINIFICATION and MATURATION

Manual harvest and selection
of the grapes, followed by drying
for about 3 months in a
well-ventilated loft.

Fermentation in stainless steel
for 25 days at 25°-30°C
3 years' maturation in 35 and 65 hl
Slavonian oak casks.



VINTAGE 2020

The 2020 vintage in Valpolicella presented favorable conditions for producing high-quality Amarone. The growing season began with a relatively mild winter, which transitioned into a warm and sunny spring, prompting an early bud break.

This advanced start gave the vines a head start in development. The summer months were characterized by a combination of warm days and cooler nights, which is ideal for developing complex aromas and preserving the acidity necessary for balance in the wines. Sporadic rainfall in late August and early September provided a much-needed refresh for the vines, allowing the grapes to maintain vitality and avoid excessive stress from the heat. These timely rains were crucial in ensuring that the grapes ripened evenly, preserving their natural freshness while developing the rich concentration that is emblematic of Amarone.

The harvest at Tommasi took place earlier than usual, capitalizing on the grapes' optimal ripeness to preserve acidity and enhance the overall balance of the wine.

ALCOHOL

15% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Its elegance and structure make it perfect with game, red meats or mature cheeses.

It is also an ideal accompaniment for lengthy conversations.

BOTTLE SIZE

375 ml

750 ml

1.5 Liters

3 Liters

5 Liters

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