



TOMMASI

Viticoltori

AMARONE

della Valpolicella Classico Doc

2004



Produced from the four Valpolicella grape varieties (Corvina, Corvinone, Rondinella and Molinara) cultivated high on its hillside terraces. The traditional "pergola veronese" method of training the vines is utilized, and only the best and most mature clusters are selected for AMARONE. The grapes are placed directly onto small open racks and brought to the open sided building where they are dried by the cool breezes of autumn and winter until the following February. The Tommasi Amarone undergoes a period of aging of at least three years in oak barrels before being placed in bottles for a further period of aging of at least another year. To produce Amarone means to embrace a labor of love which is not completed at the time of harvest but continues through the winter months. During these months the grapes are reduced in a period of "active lethargy". They seem to be still but within them there are changes taking place that enrich them, giving them new aromas and a deep full flavor, losing about 50% of weight and concentrating the level of natural sugar. In managing the drying and vinification process it is essentially that the winemaker (Mr. Giancarlo Tommasi) has clearly in mind the wine which he seeks to create. TOMMASI Amarone is a wine which one can proudly serve on special occasions, particularly with red meat

roasts, game and ripe cheeses. But it can also be sipped after dinner, before a fireplace, or anywhere as an ideal companion to enjoyable conversation.



ORIGIN: Hillside vineyard in the historical Valpolicella Classica zone.

GRAPES: Corvina Veronese 50% - Corvinone 15%
Rondinella 30% - Molinara 5%

ALCOHOL CONTENT: 15 % by vol.

VINIFICATION: The grapes are dried for 5 months prior to pressing

MATURATION: 3 years in Slavonian Oak barrels of 35 hectoliters

COLOR: Intense ruby red

FRAGRANCE: Warm, ripe on the nose, intense and of great refinement.

TASTE: Complex, smooth, full bodied, lots of cherry notes and plum.

RECOMMENDED WITH:
Red meat, game, mature cheeses.
Excellent after-dinner wine

SERVING TEMPERATURE: 18°-20° C.

VINTAGE CLASSIFICATION:
2004: *** Very Good