

# TOMMASI

(Above) The family owns vineyards on the most prestigious hills: "La Groletta", "Conca d'Oro" and "Ca' Florian".



## Amarone della Valpolicella Classico Riserva Ca' Florian 2013

Amarone della Valpolicella Classico Riserva DOCG, Italy

### ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

### WINE

Amarone Riserva "Ca' Florian" is made with selected grapes from one of the oldest vineyards owned by the Tommasi family, with vines averaging 30 years. This "Cru" or "Climat," as one would say in Burgundy, is characterized by its "simplicity and elegance," with notes of cherry and typical black cherries of the valley of Marano, but also the sweet spices and greater structure and elegance common to the Valley of Negrar, which give it the ability to age for the long term.

### VINEYARD

The Ca' Florian vineyard is a 12 acre parcel that lies on the Pedemonte hills surrounding the winery in San Pietro in Cariano with south-western exposure.

*Vine Planting:* The vineyard rows are terraced, planted extremely close together and receive intense pruning, resulting in low yields and excellent richness. Traditional veronese vine training is used.

*Soils:* Mostly cretaceous and calcareous

### WINEMAKING

*Variety:* 75% Corvina, 20% Corvinone, 15% Rondinella

*Drying:* After harvest and manual selection, grapes are laid down in 5-6kg crates and naturally dried in the fruttaiolo for 4 months

*Fermentation:* The following January, the fruit is gently pressed and slowly fermented on the skins using indigenous yeasts for 30 days

*Aging:* 12 months in tonneau followed by 3 years in Slavonian casks

*Alcohol:* 15.5%

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## vinous

"Masses of crushed cherries, dried florals, cinnamon, clove and stone dust creates a seductive bouquet as the 2013 Amarone della Valpolicella Classico Riserva Ca' Florian blossoms in the glass. It's velvety and elegant with masses of dark red fruits and inner spice complicated by intense minerality and fine tannins that slowly saturate. It leaves lavender, licorice and dark, dark chocolate through the finale. This is structured and cool-toned. Wow, the 2013 is an intense Ca' Florian for the cellar." - E.G., 4/2022

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James Suckling

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Wine & Spirits

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Wine Enthusiast

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