



Amarone della Valpolicella Classico Riserva Ca' Florian 2010

Amarone della Valpolicella DOCG

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, and has a south-western exposure. It is a terraced vineyard whose vines are trained using the traditional pergola veronese system. The soils are mostly cretaceous and calcareous.

Grape Varieties: 75% Corvina, 15% Corvinone, and 10% Rondinella.

WINEMAKING

Aging: The wine is aged for 4 years, first in 500 L tonneau and then for the remaining three years in large Slavonian oak casks. The wine is then refined in the bottle for another year.



JAMES SUCKLING

"A rich and dense Amarone that nevertheless remains vivid and agile with plenty of fine tannins and fresh acidity. Medium to full body, fruity and delicious. Drink now and enjoy."