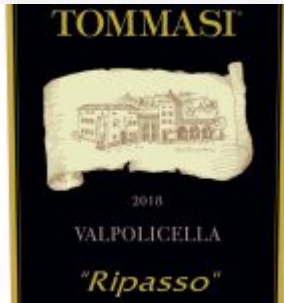


Tommasi Valpolicella Ripasso Classico Italy 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Corvina/Blend

GEOGRAPHY Europe

COUNTRY Italy

LARGER REGION Veneto

Rationale

Corvina, Rondinella and Molinara. sounds more like an Italian law firm than the base of red grapes blended to make a Valpolicella!! One of the most historic and important wine regions in northern Italy, since the time of the ancient Greeks and Romans, Valpolicella has been blessed with stunning terroir and an array of native varieties perfect for producing world-class wines. As the name suggests, the Classico area is traditionally seen as the most 'classic' expression of Valpolicella. Here, the wines are usually very elegant, with plenty of juicy red fruit and a remarkable acidity and freshness, driven by the white soil that surrounds the vineyards.

Valpolicella ripasso is produced by leaving fresh Valpolicella wine in contact with the skins left over from the Amarone process for 15-20 days, making it richer, more seductive and higher in sugar and alcohol. While not as mainstream as the classically vinified wines, they find a happy midpoint for this genre of wines: wanting a little more than the traditional easy-drinking bottles but not (or simply less expensive than) the higher octane Amarones.

Since the first small parcel of land in the Venetos' Valpolicella Classica purchased by Giacomo Tommasi in 1902, the namesake winery has always been a standard bearer of the Valpolicella and Amarone appellations. Now run by the fourth generation of the family, Tommasi is considered an innovator; They were so proud of their first "Ripasso" that they became the first family to flaunt the name on a label!

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Garnet

RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Jammy / Candied, Raisinated / Dried*

BLACK FRUIT Raisin • Black Cherry • Black Fig • Black Plum • Prune *Condition: Raisinated / Dried*

CITRUS FRUIT Mandarin • Orange *Condition: Raisinated / Dried* *Part: Peel / Zest*

FLORAL Lavender • Violet *Condition: Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Rhubarb • Cola Nut

HERBAL Sage • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Black Pepper • Licorice (Black) • Licorice (Red) • Chinese Five Spice

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Brown Sugar / Molasses • Cacao / Chocolate • Cinnamon • Coffee / Bean • Nutmeg

OXIDATION/NUTTINESS Walnut • Pecan / Brittle

CHEMICAL COMPOUNDS Oxidation • Volatile Acidity