



TOMMASI · FAMILY · ESTATES



Le Volpare Soave Classico 2017

Soave Classico DOC

ESTATE

Tommasi has always been a standard bearer of the wines of the Veneto, and one of the most important quality producers in the region. The family-run estate was founded in 1902 by Giacomo Tommasi in the village of Pedemonte, which lies in the heart of the Valpolicella Classico region that extends north-west of Verona. Renowned for their Amarone, the Tommasi family has steadily expanded their holdings in other areas of the Veneto and other regions, and now own a total of 1,400 acres under vine between the Veneto, Tuscany, Puglia, Basilicata and Oltrepo Pavese. As has been the case since the winery's establishment, the family works only with grapes they grow, an important quality decision and reflection of their deep connection to the local terroir.

WINE

This 100% single-vineyard Garganega is a perfect representation of the Veneto's defining white wine. Though a pure pleasure to drink on its own, the wine's moderate acidity, elegant perfume and high concentration of aromatic compounds makes it a versatile paring wine as well.

VINEYARD

Soil: The soils here are considerably less fertile than the alluvial soils in the plains and are characterized by decomposed volcanic rock that tends to produce bolder, more complex wines.

Vineyard management: The rigorous selection of clones placed only in their most beneficial position and the consequent reduction of clusters per vine result in the creation of Garganega with very unique characteristics.

WINEMAKING

Vinification and aging take place in stainless steel tanks for 6 months after harvest.

Alcohol: 12%

TASTING NOTE

The aromas are fresh, elegant and floral, characterized by hints of tropical fruit and juicy honeydew melon. Medium-bodied with a clean, crisp finish, it is a particularly delicious accompaniment to risotti, seafood, white meats and soups.