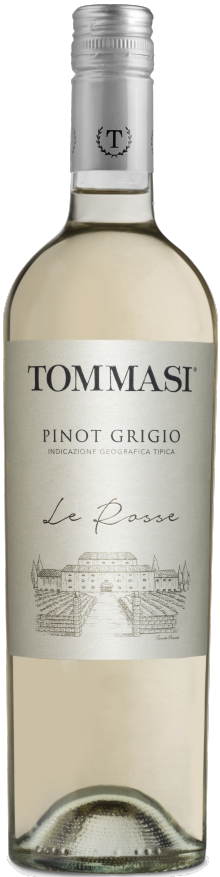


Tommasi 'Le Rosse' Pinot Grigio delle Venezie DOC



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|----------|------------|-----------|--------------|
| Country: | Italy | Region: | Valpolicella |
| Type: | White | Varietal: | Pinot Grigio |
| Format: | 12 x 750ml | | |

| BC | AB | SK | MB |
|-----------|---------|--------|---------|
| +326488 | +326488 | +18592 | +326488 |
| Specialty | Open | SO | PWS |

TASTING NOTES

| | |
|---------|--|
| Colour: | Straw yellow. |
| Aroma: | Clean and fresh, with hints of tropical fruit. |
| Taste: | Medium-bodied with intense flavour and a crisp finish. |
| Food: | Excellent with light appetizers, soups and fish. |

AWARDS & ACCOLADES

2023 ~ "...delivers a fresh, clean palate with fruit grown in the Verona area of Northern Italy. The aromas are a mix of lemons and grass with a hint of almonds and honey. The palate is similarly styled, with lean mineral, pear, and light leesy notes that finish medium long. A ready to drink wine perfect for local shellfish." - Gismondi on Wine, Jan/2025

2022 ~ "The Tommasi pinot grigio is a reliable, screwcap finished white made in a fresh, clean style from fruit grown in the Verona area of Northern Italy. The nose is a citrusy, grassy, floral affair with a hint of honey. The plate is lean and clean, with mineral, pear, and leesy notes and a perfect amount of bitterness to keep it balanced. It is a ready drink but not as a sipper; it is a wine for fresh shellfish or vegetable pizza." - Anthony Gismondi - Gismondi on Wine, Apr/2024

OTHER INFO

The Tommasi family has planted a vineyard composed entirely of Pinot Grigio grapes in the heart of its newest fields in the Valpolicella Classico region. Called "Le Rosse," its vines are closely planted and severely pruned, resulting in an extremely low yield of concentrated grapes that produce wines of intense richness.



For more information, please contact International Cellars Inc.
 200-1122 Mainland Street, Vancouver, BC V6B 5L1
 604 689 5333 info@international-cellars.com
www.international-cellars.com