



TOMMASI[®]
Viticoltori dal 1902

Graticcio Appassionato

VINO ROSSO

This wine takes the name Graticcio from the local name of the traditional bamboo racks where the grapes were laid down and dried before vinification.

TASTING NOTE

Intense, deep ruby red color.
The fragrance is very fruity and rich with cherry notes.
Medium body, very intense, spicy yet velvety, full of flavors.

GRAPES

Corvina, Rondinella, Merlot.

ORIGIN

Tommasi Graticcio Appassionato is produced with grapes selected from Venetian regions.



VINIFICATION and MATURATION

A selection of grapes are partially dried for 1 month before vinification, and then aged for 6 months in Slavonian oak casks.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

16 - 18°C

SERVING SUGGESTIONS

White and red meats, game, fresh and aged cheeses.

BOTTLE SIZE

750 ml

www.tommasi.com



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