



TOMMASI
Viticoltori dal 1902

Adorato Appassionato

VINO BIANCO

Adorato means “adored”. In Italian the word “adored” recalls “oro” as well which is gold like the color of this charming and bright wine.

TASTING NOTE

The color is a nice golden yellow.
Clean and spicy on the nose,
highlighted by delicious hints
of tropical fruit and honey flavours.
Medium-bodied taste with a clean,
crisp finish and an almond aftertaste.

GRAPES

Chardonnay and Garganega.

ORIGIN

Grapes are selected in owned vineyards
in the south-east of Lake Garda.

VINIFICATION and MATURATION

A small percentage of Garganega grapes are
dried for about 20 days.
The wine is then matured a few months in
stainless steel tanks.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

10 - 12°C

SERVING SUGGESTIONS

Risotti, soups, fish and white meats.

BOTTLE SIZE

750 ml



www.tommasi.com



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