



TOMMASI
Viticoltori dal 1902

Il Sestante Amarone della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Careful grape selection and the company's great experience in drying the grapes are the secret of Amarone Il Sestante, a wine that exemplifies the Tommasi family's passion for the Valpolicella region.

TASTING NOTE

A deep ruby red in color, on the nose it offers intense scents of ripe cherries and plums, which give way to lightly floral and ethereal aromas. On the palate it is full-bodied and well-structured. The soft tannins enhance the richness of the fruit, which is nicely balanced by the tangy and persistent finish.

GRAPES

Corvina Veronese 70%,
Rondinella 25%, Molinara 5%

ORIGIN

From the Tommasi family's
own vineyards in the hilly
zone of Valpolicella.

www.tommasi.com



VINIFICATION and MATURATION

"Withering" of the grapes in the drying loft for about 3 months.
Fermentation in temperature-controlled stainless steel vats for 20-25 days at 25°-30°C
Maturation for 3 years in 35 hl Slavonian oak casks.

ALCOHOL
15% vol.

SERVING TEMPERATURE
16-18°C

FIRST VINTAGE
1987

SERVING SUGGESTIONS

Its roundedness and good body make it ideal for rich, intensely flavored dishes like stews, braised meats, game or red meats. It is also excellent with hard, very mature cheeses, perhaps with jams to accompany them.

BOTTLE SIZE
750 ml



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