



**TOMMASI**<sup>®</sup>  
Viticoltori dal 1902

## Il Sestante Ripasso Valpolicella Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Very strict grape selection and careful vinification using the traditional method of re-fermenting on the pomace from the Amarone create this complex and mellow wine.*

### TASTING NOTE

*A deep ruby red in color, on the nose it displays intense notes of ripe red fruits that broaden out into elegant floral and spicy hints. On the palate it is mellow, structured and with excellent balance, with a coherent aftertaste reminiscent of cheery preserve.*

### GRAPES

Corvina Veronese,  
Rondinella Molinara.

### ORIGIN

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

[www.tommasi.com](http://www.tommasi.com)



### VINIFICATION and MATURATION

Fermentation in stainless steel vats for around 12 days. Re-fermentation on the grape pomace from the Amarone for about 8 days, with pumping over daily. Maturation for 12 months in 65 hl Slavonian oak casks.

**ALCOHOL**  
13% by vol.

**SERVING TEMPERATURE**  
8-10°C

### SERVING SUGGESTIONS

Excellent with white and red meat dishes, or mature cheeses. With its well-balanced, rounded style, it can also accompany more delicate game dishes.

**BOTTLE SIZE**  
750 ml



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