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

Deep ruby red, it has intense hints of ripe cherry and plum on the nose, spicy notes emerge on the finish, followed by mineral hints. Full, enveloping and velvety. The imposing and solid body maintains an elegant and silky profile thanks to the perfect and balanced acidity. The softness of the tannins enhances the richness of the fruit, well balanced by a savory and persistent finish.

GRAPES

Corvina, Corvinone e Rondinella

ORIGIN

Since 2017 in Valpolicella Valpantena we have two dedicated vineyards covering an area of 17 hectares. The vineyards are trained with the guyot system and high density planted.

www.tommasi.com

VINIFICATION and MATURATION

Appassimento (grapes drying) for 100 days. Fermentation in inox tanks for 20-25 days at a controlled temperature of 25/30°. Aging for 3 years in 35 hl Slavonian oak barrels.

ALCOHOL

15% vol.

SERVING TEMPERATURE

16-18°C

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