TOMMASI®
Viticoltori dal 1902

Il Sestante Lugana

DENOMINAZIONE DI ORIGINE CONTROLLATA

After years of meticulous research in the historic Lugana zone, we selected a small wine-producing estate at San Martino della Battaglia.

TASTING NOTE

Brilliant straw yellow color with greenish reflections, the nose has an aroma of white flowers with hints of peach and citrus background.
Harmonious, round, persistent taste on the palate with hints of white fruit and a savory finish.

GRAPES

Turbiana

ORIGIN

San Martino vineyard in Le Fornaci estate. The soil is mixed, with stratifications of fine sediments including mixtures of clay and limestone, as well as loam.

www.tommasi.com

VINIFICATION and MATURATION

Delicate and soft pressing with light destemming.
Racking by natural sedimentation, slow fermentation at controlled temperature (14°/18°); aging on fine lees and yeasts and stop in steel.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

8-10°C

SERVING SUGGESTIONS

Ideal as an aperitif; it can also be paired with hors d'oeuvres or lake fish such as trout, perch and whitefish.
It is perfect for accompanying salads and Asian dishes.

BOTTLE SIZE

750 ml