TOMMASI®
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

Deep ruby red, it has intense hints of ripe cherry and plum on the nose, followed by slightly floral and ethereal aromas. The palate is full bodied and structured. The softness of the tannins enhances the richness of the fruit, well balanced by a savory and persistent finish.

GRAPES

Corvina, Rondinella e Molinara

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

Fermentation in steel tanks
for about 12 days.
Refermentation on the Amarone pomace
for about 8 days with daily pumping over.
Aging for 12 months in 65 hl
Slavonian oak barrels.

ALCOHOL

13,5% by vol.

SERVING TEMPERATURE

14-16°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