



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

A bright straw yellow in color, it displays scents of white flowers, along with hints of peaches and an underlying citrusy tone.

On the palate it is harmonious, mellow and persistent, with suggestions of yellow fruits and honey.

GRAPES

Turbiana 100%

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

Vinification at controlled temperature and maturation for 4 months in stainless steel tanks.

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



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