



Il Sestante Amarone Classico DOCG

Country:	Italy	Region:	Verona
Type:	Red	Varietal:	Blend - Corvina, Rondinella, Molinara
Format:	6 x 750ml		

BC	AB	SK	MB
+148593	+148593		+148593
Speculative	Open		PWS

TASTING NOTES

Colour: Intense Ruby Red.

Aroma: Warm, ripe on the nose, intense and of great refinement.

Taste: Complex, smooth, full bodied, characteristic with clear shades of dried grapes.

Food: Red meat, game, mature cheeses. Excellent after-dinner wine.

AWARDS & ACCOLADES

OTHER INFO

Produced from the three Valpolicella grape varieties (Corvina Veronese, Rondinella e Molinara) cultivated high on its hillside terraces. The traditional "pergola veronese" method of training the vines is utilized, and only the best and most mature clusters are selected for amarone. The grapes are placed directly onto small open racks and brought to the open sided building where they are dried by the cool breezes of autumn and winter until the following February. IL SESTANTE Amarone undergoes a period of aging of at least three years in oak barrels before being placed in bottles for a further period of aging of at least another year. To produce Amarone means to embrace a labor of love which is not completed at the time of harvest but continues through the winter months. During these months the grapes are reduced in a period of "active lethargy". They seem to be still but within them there are changes taking place that enrich them, giving them new aromas and a deep full flavour, losing about 50% weight and concentrating the level of natural sugar. In managing the drying and vinification process it is essentially that the winemaker, Giancarlo Tommasi has clearly in mind the wine which he seeks to create. IL SESTANTE Amarone is a wine which one can proudly serve on special occasions.



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