



TOMMASI
Viticoltori dal 1902

IL SESTANTE



San Martino LUGANA

DOC
2014

ORIGIN:

After years of searching for a truly memorable cru in the Lugana zone, we discovered the vineyard SAN MARTINO. It is cultivated in a soil deposited by the glacier, which carved out Lake Garda and characteristically yields only a small volume of the most prestigious Trebbiano di Lugana grapes.



VINEYARD:

The Single Vineyard SAN MARTINO, in the zone of Lugana, south of the Lake Garda.



GRAPES:

Trebbiano di Lugana 100%



ALCOHOL:

12% by vol.



MATURATION:

7 days fermentation in stainless steel tanks, and then 6 months maturation in stainless steel tanks.



TASTING NOTES:

Moon yellow in color. Clean and spicy fragrances, highlighted by delicious hints of tropical fruit. Medium-bodied taste with a clean, crisp finish.



RECOMMENDED WITH:

Excellent with sea food and cold white meats, light appetizers and soups.



SERVICE TEMPERATURE:

10°-12°C/50-53.6° F



BOTTLE:

750 ml