



SARTORI

DI VERONA

“Marani”

Bianco Veronese IGT

Area of production

Careful selection of grapes picked from the hillside vineyards of the Soave region, east of Verona.

Grapes

100% Garganega

The hand-picked and carefully selected grapes are left to dry for at least 40 days in order to reduce water- and concentrate sugar content.

The grapes are subsequently pressed and this is followed by a short skin maceration at low temperature. A part of the must is fermented in oak casks. The wine is then left to mature on its lees for 6 to 7 month for added texture, flavour and intensity and then aged in bottle for a minimum of 3 month.

Soil composition

Rocky calcareous.

Characteristics

Brilliant yellow-diamond in colour; aromas of rich, ripe fruit and honey; voluptuous on the palate, with a persistent mineral finish, reflecting the volcanic soils of the Soave zone.

Food pairings

Cream-sauced pastas, white meats, and grilled seafood.

Bottle size 750 ml Item code MAVRB06SRT

Bottle size 1500 ml Item code MARVS01SRT

