



SARTORI

Amarone della Valpolicella DOCG



Vineyard

Situated in the hills of the northern part of Verona.

Grape varieties

50% Corvina Veronese

30% Corvinone

15% Rondinella

5% Cabernet

The carefully selected grapes are put in small plastic crates and dried in ventilated rooms for about three months. When they reach the perfect grade of dryness they are pressed and fermented in temperature controlled stainless steel tanks. The fermentation lasts for about 30 days and develops high alcohol contents.

After a period in concrete tanks, where it undergoes Malolactic Fermentation, the wine is transferred to large oak casks of medium and large size for about three years. After bottling the wine refines for at least 6 months.

Soil composition

Clay, calcareous.

Characteristics

Intense red colour with garnet flecks, typical aroma with hints of red fruit jam, spicy finish and full velvety body.

Food pairings

All rich style cuisine, strongly flavoured meats, aged cheeses.