



AMARONE

DELLA VALPOLICELLA

DOCG RISERVA

GRAPES

60% Corvina Veronese
20% Corvinone
20% Rondinella

AREA OF PRODUCTION

The vineyards are situated between the Illasi and the Cazzano di Tramigna valleys.

VINIFICATION

The grapes are carefully selected and harvested by hand. Only the best bunches are carefully placed in small boxes which are then placed in well aerated drying lofts. The grapes remain there until they reach the perfect level of dehydration. After a further selection to remove any damaged grapes, the stems are removed, the grapes are pressed and the maceration and fermentation start. The wine is then left to mature in small and medium casks for six years. A further maturation of at least six months takes place once the wine is bottled.

TASTING NOTES

Intense red with hints of garnet after aging. A complex and ample bouquet with notes of red fruit preserves and spices, hints of cherries and tobacco. On the palate this wine shows great intensity and elegance.

FOOD PAIRINGS

The perfect accompaniment for elaborate meat dishes, game, and mature cheeses. A perfect meditation wine.

ALCOHOL DEGREE

15,5% vol



SARTORI
DI VERONA