



RERUM

RECIOTO DELLA VALPOLICELLA DOCG CLASSICO

GRAPES

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% Other native grape varieties

AREA OF PRODUCTION

Selected vineyards situated in the hills of the Classico area in the north-western part of Verona with clay calcareous soil.

VINIFICATION

The grapes are carefully selected in the vineyard, put in small crates and dried in lofts for about 4 months. They are then crushed and destemmed and fermented in stainless steel tanks. The extremely slow fermentation lasts until late spring giving the wine its characteristic and pleasant sweetness. It is then refined in large oak casks for 6 months. After bottling the wine rests for at least 2 months before release.

TASTING NOTES

Garnet red colour with violet reflections, scent of dried fruits, such as figs and plums, with hints of violet. Soft, velvety, pleasantly sweet flavour.

FOOD PAIRINGS

It goes well with all desserts, preferably shortcrust pastry, small pastries and chocolate desserts.

ALCOHOL DEGREE

13,5% vol



SARTORI
DI VERONA