

BROLO DI SOTTO

VALPOLICELLA DOC CLASSICO



GRAPES

45% Corvina Veronese
30% Corvinone
20% Rondinella
5% Other indigenous grape varieties

PRODUCTION AREA

Vineyard located in Valpolicella Classica, north west of Verona. The soil is alluvial-calcareous.

VINIFICATION

Soft pressing and destemming with skin maceration for 8–10 days at controlled temperature. Aging for 6–8 months in concrete and stainless-steel tanks.

TASTING NOTES

Bright ruby red colour, scent of delicate red fruits, cherries and morello cherries. In the mouth it is savoury and harmonious.

FOOD PAIRING

It goes well with cold cuts, savoury first courses, roasts and red meats.

ALCOHOL DEGREE

12,5% vol



SARTORI
DI VERONA