



MONTEGRADELLA

VALPOLICELLA DOC CLASSICO SUPERIORE

GRAPES

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

PRODUCTION AREA

Estate situated at an altitude of 250-300 meters above sea level in the Classico area north-west of Verona. The soil is tuffaceous.

VINIFICATION

The grapes are pressed and destemmed and skin macerated for 8-10 days at controlled temperature. After the wine has been racked and undergone malolactic fermentation, it is aged for 6-8 months in traditional tanks and one year in large oak casks. It then receives a minimum of 6 months of bottle refinement before release.

TASTING NOTES

Intense red with a persistent and harmonious flavour. The nose reveals fruity aromas and light spicy notes with a finish reminiscent of cherry.

FOOD PAIRINGS

It goes well with mixed cold cuts, savoury first courses, aged cheeses, roasts and grilled meats.

ALCOHOL DEGREE

13,5% vol



SARTORI
DI VERONA