



CORTE BRÀ

AMARONE DELLA VALPOLICELLA DOCG CLASSICO RISERVA

GRAPES

60% Corvina Veronese - 20% Corvinone
15% Rondinella - 5% Other indigenous grape varieties

PRODUCTION AREA

The vineyards are located in the hilly heart of the Valpolicella Classica. The vines of the "Corte Brà" estate are grown with the pergola veronese and guyot systems and enjoy an excellent southern exposure. The soil is calcareous-clayey.

VINIFICATION

This wine is the result of a noteworthy vintage. The grapes are rigorously selected in the vineyard, hand-picked, placed in small boxes and then taken to the large drying loft, where they remain to dry for about 3 months. In this phase the weight loss of the berries is about 30-40%. The bunches are then destemmed, softly pressed and fermented until the desired structure and alcohol content are achieved. The wine then ages for 5 years in small and medium-sized oak barrels. The bottle refining lasts for at least six months.

TASTING NOTES

Intense red in colour tending to garnet with aging. A wide bouquet, fine and complex with characteristic notes of red fruits, jam and spices. Intense fragrances of cherry, dried fruit and tobacco stand out. When tasted, this wine inebriates the palate thanks to its exceptional power and elegance.

FOOD PAIRINGS

Meditation wine. It can be best enjoyed with elaborated recipes, tasty meats, game and aged cheeses.

ALCOHOL DEGREE

15,5% vol



SARTORI
DI VERONA