



## CORTE BRÀ

Amarone della Valpolicella Classico DOC  
SARTORI di Verona - Estate Bottled  
Veneto (Italy)

---

### *Area of Production:*

Corte Brà vineyard in the northern hills of Verona.

### *Soil:*

Clay and calcareous.

### *Grape Varieties:*

50% Corvina Veronese, 30% Corvinone,  
15% Rondinella, 5% Oseleta.

### *Production Technique:*

The grapes are carefully selected, placed in small crates, and air dried for 3 to 4 months. At optimal dryness, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation and is then aged in various sized oak casks for about 4 years. At least 6 months of bottle aging follows.

### *Characteristics:*

*Color:* Intense, vivid garnet.

*Bouquet:* Dried fruits, ripe berry, and plum.

*Taste:* Rich, velvety, and full-bodied.

*Alcohol Content:* 15%.

*Total Acidity:* 5.8 g/l.

Ideal with roasts, steaks, chops, and aged cheeses.