



**I SALTARI**  
Amarone DOC  
Sartori di Verona - Estate Bottled

***Area of Production:***

The Mezzane Valley in the Valpolicella zone of the Veneto, Italy.

***Soil:***

Terraced hillside vineyards with calcareous alkaline soil.

***Grape Varieties:***

60% Corvina, 20% Rondinella, 10% Corvinone, 10% Croatina.

***Production Technique:***

Grapes are carefully selected and then transferred to drying lofts for about three months. The grapes will lose 30% of their weight in the drying process, thereby concentrating the essential compounds in the grape. Vinification takes place in temperature controlled stainless steel tanks for 20-30 days of maceration and fermentation. Once the wine has been racked off its gross lees, it is then transferred to barrels to undergo malolactic fermentation. Over 25 months, the wine goes through regular rackings and topping up of the barrels until blending.

***Characteristics:***

*Color:* Deep ruby red with intense violet reflections.

*Bouquet:* Spicy aroma with hints of dried figs, cherry and aromatic herbs.

*Taste:* Well-balanced with good persistence on the palate, elegant and delicate tannins.

*Alcohol Content:* 15%.

An ideal complement to all types of game, braised meats, grilled red meats and mature cheeses.