



I SALTARI

Valpolicella Superiore DOC
Sartori di Verona - Estate Bottled

Area of Production:

The Mezzane Valley in 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. Vinification takes place in temperature controlled stainless steel tanks. After racking, the wine is transferred to various sized barrels for malolactic fermentation. During 12 -14 months, the wine goes through regular rackings and topping up of the barrels until blending.

Characteristics:

Color: Ruby red in color with hints of violet.

Bouquet: Small berries, ranging from currants to black-berry jam, hints of tobacco and leather.

Taste: Exhibits excellent structure on the palate with supple tannins and fruit flavors consistent with the nose. Its long finish is characterized by vanilla and cherry.

Alcohol Content: 13%.

Total Acidity: 5.75%.

Wonderful with rich pastas, grilled poultry and salmon, aged cheeses.