

I SALTARI

Rich, round and elegant, epitomizing Amarone. A Sartori di Verona project focusing expertise on small production areas.



I SALTARI AMARONE DELLA VALPOLICELLA DOC

This wine is named for the Mercenary vineyard guardians, “saltari,” hired by vineyard owners from the 16th-18th centuries to protect their grapes from thieves and bandits. With legal authority to shoot thieves on sight, the saltari were ready defenders of the vineyards. The choice of the name reflects the winery’s own dedication to defending tradition and expressing the unique terroir of the vineyards.

SOIL

Terraced hillside vineyards with calcareous alkaline soil.

PRODUCTION TECHNIQUE

Grapes are carefully selected and then transferred to drying lofts for about three months. They lose 30% of their weight in the drying process, concentrating their essential compounds. Vinification in temperature controlled stainless steel tanks for 20-30 days of maceration and fermentation. After racking, the wine is transferred to barrels for malolactic fermentation. Over 25 months, the wine goes through regular rackings and topping up of the barrels until blending.

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.

FOOD PAIRING

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

ORIGIN

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

VARIETIES

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

ANALYSIS

| | |
|----------------|-----------|
| Alcohol | 15.0% Vol |
| Total Acidity | 5.7 g/l |
| Residual Sugar | 7.5 g/l |

SIZE(S)

750ml 0 80516 26424 0

PACK(S)

750ml 6pk