



SARTORI
DI VERONA

AMARONE DELLA VALPOLICELLA DOCG ESTATE BOTTLED

Production Area: Vineyards in the hilly area of Valpolicella, north of Verona.

Grape Varieties: 50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Cabernet.

Description: Shimmering ruby in color. Dried fruits, raisins, and cherry compote bouquet, with cocoa notes. Round and full-bodied with deep fruit flavors and supple tannins; a cinnamon spice finish.

Amarone is the pinnacle of Veronese wine. Sartori Amarone is vinified from a blend of carefully selected hand-picked grapes. The grapes are dried gently on racks for 100 days to concentrate their sugar content. Traditional pressing and fermentation are followed by a minimum of 3 years in aged Slavonian oak casks.

A robust, warm, and velvety red wine, Sartori Amarone is eminently suited to roasts, stews, grilled meats, and aged cheeses.

UPC Sartori Amarone 750ml 0 80516-14124 4

www.sartorinet.it/e_index.asp