



*Elegant and stylish;
one of Verona's
best. Estate bottled
Amarone features
a unique 5%
Cabernet Sauvignon.*



SARTORI AMARONE DELLA VALPOLICELLA DOCG

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

SOIL

Clay and calcareous.

PRODUCTION TECHNIQUE

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.

BOUQUET

Dried fruits, raisins, cherry compote with cocoa notes.

TASTE

Round and full-bodied; deep fruit flavors, and supple tannins; a cinnamon spice finish.

FOOD PAIRING

Elevates any meat. Enjoy it with hearty beef stew or roast tenderloin.

ORIGIN

Vineyards in the hilly area of Valpolicella, north of Verona

VARIETIES

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% Cabernet Sauvignon

ANALYSIS

Alcohol	15% Vol
Total Acidity	5.6 g/l
Residual Sugar	8 g/l

SIZE(S)

750ml 0 80516 14124 4

PACK(S)

750ml 6pk