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.