



**AMARONE DELLA
VALPOLICELLA DOC**
SARTORI di Verona - Estate Bottled
Veneto (Italy)

Area of Production:

Vineyards in the hilly area of Valpolicella,
north of Verona.

Soil:

Clay and calcareous.

Grape Varieties:

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

Production Technique:

Select hand-picked grapes are carefully air dried
on wooden racks for 100 days. Traditional
pressing and fermentation are followed by a
minimum of 3 years in aged Slavonian oak casks.

Characteristics:

Color: Shimmering ruby.

Bouquet: Dried fruits, raisins, cherry compote
with cocoa notes.

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

Alcohol Content: 15%.

Total Acidity: 5.6 g/l.

Ideal with roasts, stews, grilled meats,
and aged cheeses.