



*Majestic wine of
balance and grace.
A crown jewel
in the Sartori
family of wines.
Single vineyard,
estate bottled.*



SARTORI CORTE BRÀ AMARONE DELLA VALPOLICELLA CLASSICO DOC

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

The grapes are carefully selected, placed in small crates, and air dried for 3 to 4 months. At optimal dryness, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation and is then aged in various sized oak casks for about 4 years. At least 6 months of bottle aging follows.

BOUQUET

Dried fruits, ripe berry, and plum.

TASTE

Rich, velvety, and full-bodied.

ORIGIN

Corte Brà vineyard in northern hills of Verona, Veneto, Italy

VARIETIES

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% Oseleta

ANALYSIS

Alcohol	15% Vol
Total Acidity	5.8 g/l
Residual Sugar	7.5 g/l

SIZE(S)/UPC

750ml 0 80516 14384 2

PACK(S)

750ml 6pk