



A consumer friendly Pinot Noir that showcases beautiful fruit and a nice density that make it a versatile meal accompaniment. Made exclusively for restaurants and significantly overdelivers on quality and value.



SARTORI FAMILY PINOT NOIR DELLE VENEZIE IGT

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

Compact clay, rich in microelements.

PRODUCTION TECHNIQUE

After a soft pressing, the grapes are fermented for 12 to 15 days at controlled temperatures in small stainless-steel tanks. The wine is then aged in oak for approximately 12 months.

BOUQUET

Aromas of black cherry jam, cloves, and chocolate accompanied by spice notes and vanilla.

TASTE

Elegantly balanced with rich fruit flavors and good acidity. A long finish with light almond notes.

ORIGIN

Triveneto, Italy

VARIETIES

100% Pinot Noir

ANALYSIS

Alcohol	13% Vol
Total Acidity	5.2 g/l
Residual Sugar	6.0 g/l

SIZE(S)

750ml

PACK(S)

750ml 12pk