



*This voluptuous
"Super White" is
essentially a white
Amarone. Distinctive
with beautiful
structure and
intensity, named
for the grandmother
of proprietor
Andrea Sartori*



SARTORI FERDI BIANCO VERONESE 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

Rocky, calcareous.

PRODUCTION TECHNIQUE

Select hand-picked grapes are dried for 40 days to reduce water and concentrate sugar content and color. The grapes are then pressed, followed by short skin maceration at a low temperature. Part of the must is fermented in oak casks; the remainder, in stainless steel. The wine then matures on its lees for 6 to 7 months for added mouthfeel, flavor, and intensity. A minimum of 4 months bottle refinement follows.

BOUQUET

Aromas of pears and apricots with subtle floral notes.

TASTE

Rich, dry, and flavorful on the palate, with a long finish.

FOOD PAIRING

Ferdi pairs perfectly with grilled seafood, and is an unexpected delight with creamy pasta.

ORIGIN

Hillside vineyards of the Soave zone, east of Verona

VARIETIES

100% Garganega

ANALYSIS

Alcohol	13.5% Vol
Total Acidity	5.3 g/l
Residual Sugar	6.5 g/l

SIZE(S)

750ml 0 80516 26014 3

PACK(S)

750ml 6pk