



*Inspired by the
passion of Verona.
A Veronese blend
with international
appeal yet strong
Veronese roots.*



SARTORI L'APPASSIONE VERONESE ROSSO 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

Clay and calcareous.

PRODUCTION TECHNIQUE

The grapes are carefully harvested in the vineyard and placed in small boxes for partial drying until early November. Fermentation on the lees is particularly long and then the wine undergoes malolactic fermentation. The wine is matured in oak barrels for several months prior to bottle refinement.

BOUQUET

Red fruits and spices.

TASTE

Full bodied, round, slightly dry and velvety, with a harmonious soft-textured body.

FOOD PAIRING

L'Appassione is a great tapas wine. Versatile wine that shows depth and complexity without overpowering. Try with a variety of dishes.

ORIGIN

Vineyards in the hilly area northeast of the province of Verona

VARIETIES

50% Corvina Veronese
25% Corvinone
20% Merlot
5% Cabernet Sauvignon

ANALYSIS

| | |
|----------------|---------|
| Alcohol | 13% Vol |
| Total Acidity | 5.5 g/l |
| Residual Sugar | 9 g/l |

SIZE(S)

750ml 0 80516 26754 8

PACK(S)

750ml 6pk