



ESTATE COLLECTION

REGOLO

ROSSO VERONESE  
INDICAZIONE GEOGRAFICA TIPICA

## REGOLO

Rosso Veronese IGT  
SARTORI di Verona - Estate Bottled  
Veneto (Italy)

### **Area of Production:**

Vineyards in the hilly area of Valpolicella.

### **Soil:**

Clay and calcareous.

### **Grape Variety:**

100% Corvina Veronese.

### **Production Technique:**

Only the best grapes are selected in the vineyard. Gentle pressing is followed by skin maceration at low temperatures for 8 to 10 days. In February, the wine rests on Amarone pomace, which enhances the wine's aromatics and aging potential. After malolactic fermentation, the wine is aged for approximately 18 to 24 months in medium- to large-sized oak casks followed by a minimum of 4 months bottle refinement before release.

### **Characteristics:**

**Color:** Deep ruby.

**Bouquet:** Complex and persistent aromas of woodland berries.

**Taste:** Dry and velvety with hints of cherry; full and harmonious body. Ripe fruit on the finish.

**Alcohol Content:** 13.5%.

**Total Acidity:** 5.3 g/l.

Ideal with roasted meats, steaks and aged cheeses.