



SARTORI
DI VERONA

The quintessential Veronese wine of local varietals from the Classico zone, with the alcohol and aging requirements to carry the Superiore designation.



SARTORI VALPOLICELLA CLASSICO SUPERIORE 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

Calcareous with fine layers of limestone.

PRODUCTION TECHNIQUE

Soft pressing with skin maceration for 8 to 10 days. After pressing, 10% of the must is extracted to obtain better color and tannin. After racking and malolactic fermentation, the wine is aged partially in stainless steel and partially in oak for 15 months, followed by 4 months of bottle refinement before release.

BOUQUET

Black cherry with some earth notes.

TASTE

Round and well structured with rich fruit and soft tannins.

FOOD PAIRING

Delicious with savory fare such as stuffed mushrooms, prosciutto wrapped figs and hot antipasto.

ORIGIN

Valpolicella Classico area in northern Verona

VARIETIES

45% Corvina Veronese
30% Corvinone
20% Rondinella
5% Croatina

ANALYSIS

Alcohol	13.0% Vol
Total Acidity	5.4 g/l
Residual Sugar	6.5 g/l

SIZE(S)

750ml 0 80516 16134 1

PACK(S)

750ml 12pk