



VALPOLICELLA DOC

Classico Superiore
SARTORI di Verona
Veneto (Italy)

Area of Production:

Valpolicella Classico area north of Verona.

Soil:

Calcareous with fine layers of limestone.

Grape Varieties:

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

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.

Characteristics:

Color: Ruby-red, tending toward garnet with age.

Bouquet: Black cherry with some earth notes.

Taste: Round and well structured, with rich fruit and soft tannins.

Alcohol Content: 13%.

Total Acidity: 5.4 g/l.

Perfect with pastas, grilled chicken and mild cheeses.