



**SARTORI**  
DI VERONA

## AMARONE DELLA VALPOLICELLA DOC ESTATE BOTTLED

*Production Area:* Vineyards in the hilly area of Valpolicella, north of Verona.

*Grape Varieties:* 50% Corvina Veronese, 40% Rondinella, 10% Molinara.

*Description:* Rich garnet-red in color. Unique dried-fruit bouquet, with hints of ripe plum and spice. Deep and full-bodied with luscious berry flavors and a dry finish.

Amarone is the pinnacle of Veronese wine. Sartori Amarone is vinified from a blend of carefully selected hand-picked grapes. The grapes are dried gently on racks for 100 days to concentrate their sugar content. Traditional pressing and fermentation are followed by a minimum of 3 years in aged Slavonian oak casks.

A robust, warm, and velvety red wine, Sartori Amarone is eminently suited to game, stews, grilled meats, and aged cheeses.

UPC    Sartori Amarone    750ml    0 80516-14124 4