



# SARTORI

DI VERONA

## “Arnea”

### Soave Spumante DOC

*Arnea* is the anagram of *Arena*, in this way it is related to the famed Roman Amphitheatre of Verona.

#### Area of production

Extremely careful fruit selection from vineyards within the Soave Doc in the Colognola ai Colli Area.

#### Grapes

100% Garganega

After the first fermentation, of which 30% is in wood, the cuvée is prepared and the second fermentation takes place. This stage takes over three months at a controlled temperature of 15° C in order to obtain a fine and persistent perlage. A short bottle ageing will complete the process and the wine is ready to be enjoyed.

#### Soil composition

Calcareous Alluvial

#### Characteristics

Fine and persistent bubbles with complex aromas of nearly ripe apples, bread crust and a touch of vanilla. Dry to the palate, full with a long finish.

#### Food pairings

Perfect as an aperitif and as accompaniment to light dishes, especially fish.

**Bottle size 750 ml    Item code SBSOB06ARN**

