



SARTORI

DI VERONA



“REGOLO”

Rosso Veronese IGT

Area of production

Vineyard situated in the hills of the Valpolicella area north of Verona.

Grapes

100% Corvina Veronese

Selection in the vineyard of the best grape bunches. The grapes are subsequently pressed gently and this is followed by a skin maceration at low temperature for 8-10 days.

The wine then undergoes a unique “secondary fermentation” on Amarone pomace in February, imparting the aromas and flavours of Amarone’s dried fruit. The wine is aged for 18 to 24 month in medium and large size- oak casks and then refines for at least 6 months in the bottle prior to release.

Soil Composition

Clay-calcareous.

Characteristics

Ruby red colour with garnet hues; intense and persistent aromas; on the palate, full bodied, dry and velvety, with black-cherry flavour and dried fruit on the lingering finish.

Food pairings

Hearty cuisine, game, roasted meats, and aged cheeses.

Bottle size 750 ml Item code REGRB06SRT

Bottle size 1500 ml Item code REGRS01SRT

Bottle size 3000 ml Item code REGRZ01SRT

Bottle size 5000 ml Item code REGRV01SRT