



SARTORI



Valpolicella DOC

Area of production

Vineyards situated in the hilly region north of Verona.

Soil composition

Clay, calcareous.

Grape varieties

50% Corvina Veronese

40% Rondinella

10% Molinara

Vinification

Soft pressing with skin maceration for 6 days at controlled temperature.

Characteristics

Bright red in colour, subtly perfumed with pleasing aromas, it is dry and smooth on the palate.

Food matching

An ideal accompaniment for mildly flavoured pastas, sauced white meats, or grilled red meats, as well as flavourful fish like eel.

Item Code

750 ml VALDB06VMU

1000 ml VALDC06VMU

1500 ml VALDD06VMU