

"To Juliet's question 'What's in a name?' the Sartori family would answer 'Everything!' For over a century, Sartori has stood for traditional values elevated by innovation and a dedication to quality."



ALCOHOL
13.5%

VARIETY
100% Corvina Veronese

Colour Notes

Ruby red colour with garnet hues.

Aroma Notes

Medium intensity of ripe black cherries, dark plums, dried fruits and sweet spices.

Palate Notes

Dry, lively acidity, soft tannins, medium alcohol. Medium body with medium intensity of black cherries, plums, dried fruits. Long finish with some complexity.

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Wine Enthusiast

89 POINTS

Made entirely with Corvina, this opens with aromas of black currant, pressed blue flower and forest floor. The medium-bodied palate offers dark cherry, pomegranate, clove and nutmeg alongside polished tannins and freshness.

International Wine Competition

BRONZE MEDAL

2016 - Annual International Wine Competition.



FERMENTATION

The grapes are pressed gently after careful vineyard-selection. 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.

MATURATION

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.



REGOLO (AND AMARONE) IN FRONT OF THE SARTORI VILLA MARIA CHAPEL



Italy
Veneto
Verona

SOIL TYPE

Clay-calcareous.