



DRY MED SWEET

ALCOHOL
40%

VARIETY
Molinara, Rondinella, & Corvina

Colour Notes

Water-white, crystal.

Aroma Notes

Pronounced intensity of floral blossom, red cherry, prune and raisin.

Palate Notes

Dry, smooth alcohol, medium body with medium intensity of prunes, raisin. Excellent concentration of flavours and lengthy finish with complexity.

"A refined, delicate example of the quintessential spirit of the region, made with Amarone pomace to maximise complexity."



FERMENTATION

Selected batches of pomace used in Amarone production are processed and distilled using batch distillation in pot stills, directly heated by fire. This traditional technique allows to retain the full character and flavour of the grapes.

MATURATION

24 months in inert containers prior to release.



LUSH VINEYARDS IN VERONA


DHALL & NASH


1898
SARTORI
DI VERONA

THE LAND
SARTORI
NV GRAPPA DI AMARONE
DELLA VALPOLICELLA



Italy
Veneto
Verona
Valpolicella

SOIL TYPE

Clay-calcareous.