

"Sartori di Verona's flagship Amarone: a perfect example of balance and integration. Elegant, graceful and timeless. The wine includes the gutsy Oseleta, believed to be one of the oldest grape varieties in the world."



SARTORI
2009 CORTE BRÀ AMARONE
DELLA VALPOLICELLA DOC

VENETO, ITALY



DRY MED SWEET



ALCOHOL
15.5%

VARIETY
50% Corvina Veronese, 30% Corvinone,
15% Rondinella, 5% Oseleta

Colour Notes

Medium ruby to garnet.

Aroma Notes

Pronounced intensity of ripe black cherries, liquorice, blackcurrant, tobacco, toast and perfumed spices. A light touch of sweet spices derived from its long maturation in barrel.

Palate Notes

Dry, lively acidity, ripe and fine-grained tannin, high and well-integrated alcohol. Full body on the palate with pronounced intensity of overripe black cherries, liquorice, blackcurrant, raisin, dried figs. The wine is perfectly balanced and has a long and complex finish.

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Wine Spectator

90 POINTS

A savory, densely knit red, with a creamy mix of cured tobacco, forest floor, dried black currant and black cherry flavors, accented by hints of singed orange peel and oak spice. Grippy finish.



FERMENTATION

The grapes of the “Corte Brà” estate are carefully selected, put into small plastic crates and dried in well ventilated rooms for about 3-4 months. When the best grade of dryness is reached, the grapes are selected again. Only the best grapes are used for the production of this wine. The fermentation in temperature controlled stainless steel tanks lasts for about 30 days and develops a high alcohol content.

MATURATION

After a period of evolution in concrete tanks, where it undergoes Malolactic Fermentation, the wine is aged in medium- and small-sized oak casks for about 4 years. After bottling the wine refines for at least 6 months.

PH LEVEL

3.50

TA (TOTAL ACIDITY)

5.5 g/l

RS (RESIDUAL SUGAR)

7.0 g/l



VIEW FROM THE VINEYARDS IN VERONA



Italy
Veneto
Verona
Valpolicella
Corte Brà-
Estate Vineyards

SOIL TYPE

Clay-calcareous.