Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

SOIL
Calcareous alluvial.

PRODUCTION TECHNIQUE
Soft pressing of the grapes with a 15 day long fermentation at controlled temperatures. Oak aging for approximately 12 months.

BOUQUET
Alluring bouquet with black-cherry jam, cloves, pepper and light chocolate notes.

TASTE
Bright fruit flavors, beautifully balanced acidity and a plush mouthfeel.

FOOD PAIRING
Perfect with hearty cuisine, game, roasted meats, and aged cheeses.

An elegant Pinot Noir. Ruby in color with violet reflections. Simply delicious, it echoes Sartori’s love of Verona.