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**
Alluvial and glacial.

**PRODUCTION TECHNIQUE**
Soft pressing with very short skin maceration at controlled temperatures. The wine is aged in stainless steel and traditional concrete tanks to keep the fruity sensations.

**BOUQUET**
Floral bouquet.

**TASTE**
Soft cherry and strawberry flavors with a refreshing acidity.

**FOOD PAIRING**
An ideal accompaniment for appetizers, soups, and all light dishes.

**ORIGIN**
Hilly vineyards northeast of Verona, Italy

**VARIETIES**
40% Corvina Veronese, 40% Rondinella, 20% Molinara

**ANALYSIS**
- Alcohol: 12% Vol
- Total Acidity: 5.2 g/l
- Residual Sugar: 7.5 g/l

**SIZE(S)**
750ml

**PACK(S)**
750ml 12pk