A stylish sparkling, with classic characteristics of apple and crusty bread. This expression of Soave truly tells of Sartori’s love of Verona.

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
Calcereous alluvial

PRODUCTION TECHNIQUE
After the first fermentation, of which 30% is in wood, the cuvee is prepared and the second fermentation takes place. This stage takes over three months at a controlled temperature of 60°F in order to obtain a fine and persistent perlage. A short bottle aging will complete the process and the wine is ready to be enjoyed.

BOUQUET
Complex aromas of ripe apples, bread crust and a touch of vanilla.

TASTE
Flavors of apples with fine, persistent bubbles.

FOOD PAIRING
Perfect as an aperitif and as accompaniment to light dishes, especially fish.

ORIGIN
Vineyards within the Soave DOC in the Colognola ai Colli Area, Italy

VARIETIES
100% Garganega

ANALYSIS
Alcohol 11% Vol
Total Acidity 5.5 g/l
Residual Sugar 10.5 g/l

SIZE(S)
750ml

PACK(S)
750ml 6pk