



Società Agricola Sartori Rino
di Sartori C. e G. s.s.

AMARONE DELLA VALPOLICELLA D.O.C.G. CLASSICO



The Amarone of Valpolicella D.O.C.G. Classico is a wine obtained by native grapes such as Corvina, Corvinone, Rondinella and Molinara.

The grapes from the classic area of Valpolicella are selected and picked by hand in autumn. They are dried in fruit cellars for about 3-4 months. This period changes years after years, because it's indicated by the Consortium for the protection of wine, which communicates the best period for pressing in order to obtain a natural concentration of their organoleptic features.

After a long period of pre-fermentation of about 20 day, there is an alcoholic one accompanied by frequent mixing.

This wine has a strong red colour. It has fruity scents of cherry and blackberry jam with hints of fruit under spirit.

Observe the complex aroma due to compounds formed with prolonged aging.

Of unusual importance the complexity of aromas in a soft palate with an elegant and strong structure.

Alcohol 15%