HERITAGE COLLECTION

CORTE BRÀ

AMARONE DELLA VALPOLICELLA DOCG CLASSICO RISERVA

GRAPES
60% Corvina Veronese - 20% Corvinone
15% Rondinella - 5% Other indigenous grape varieties

PRODUCTION AREA
The vineyards are located in the hilly heart of the Valpolicella Classica. The vines of the "Corte Brà" estate are grown with the pergola veronese and guyot systems and enjoy an excellent southern exposure. The soil is calcareous-clayey.

VINIFICATION
This wine is the result of an exceptionally favourable vintage. The grapes are meticulously hand-harvested and placed into small crates, then taken to a large, well-ventilated drying loft (fruttaio), where they are left to wither for approximately three months. During this drying period, the grapes continue to ripen, concentrating sugars, aromas, and flavours that define the unique character of Amarone.
After the drying process, the grapes are destemmed and gently pressed, followed by fermentation with extended maceration on the skins. This step is crucial for developing the wine's structure and complexity, hallmarks of a great Amarone. The wine then undergoes a lengthy aging period in small to medium-sized oak barrels for around five years, followed by additional bottle aging for several months before release.

TASTING NOTES
The wine displays a deep red hue that evolves toward garnet with aging. The bouquet is broad and complex, offering notes of red fruit preserves and spices. Prominent aromas include cherry, dried fruit, and hints of tobacco. On the palate, this wine reveals an exceptional personality, marked by remarkable finesse and elegance

FOOD PAIRINGS
A wine for both gastronomy and contemplation. It pairs beautifully with richly flavoured dishes, game meats, and aged cheeses. A surprisingly refined match can also be found with dark chocolate.

ALCOHOL DEGREE
15,5% vol

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SARTORI DI VERONA