

# BROLO DI SOTTO

VALPOLICELLA DOC CLASSICO



## GRAPES

45% Corvina Veronese  
35% Corvinone  
20% Rondinella

## PRODUCTION AREA

Vineyard located in Valpolicella Classica, north west of Verona. The soil is alluvial-calcareous.

## VINIFICATION

Soft pressing and destemming with skin maceration for 8–10 days at controlled temperature. Aging for 6–8 months in concrete and stainless-steel tanks.

## TASTING NOTES

Bright ruby red colour, scent of delicate red fruits, cherries and morello cherries. In the mouth it is savoury and harmonious.

## FOOD PAIRING

It goes well with cold cuts, savoury first courses, roasts and red meats.

## ALCOHOL DEGREE

12,5% vol



**SARTORI**  
DI VERONA