

RADOLE

VALPOLICELLA DOC SUPERIORE



GRAPES

45% Corvina
30% Corvinone
20% Rondinella
5% other indigenous grape varieties

AREA OF PRODUCTION

Vineyards located on the promontories north-east of Verona.

VINIFICATION

Careful selection of the grapes is followed by soft pressing. The grapes undergo maceration at controlled temperatures for 10-12. The wine is aged in large oak casks for 12-18 months, followed by bottle refinement for at least two months before release.

TASTING NOTES

Beautifully intense red in colour. A bouquet with hints of red-berry fruit balanced with sweet spice notes. On the palate, the wine is bold and flavourful with optimal length.

FOOD PAIRINGS

Ideal with full-flavoured pastas and game, grilled meats, speck, and well-aged cheeses.

ALCOHOL DEGREE

13% vol



SARTORI
DI VERONA