

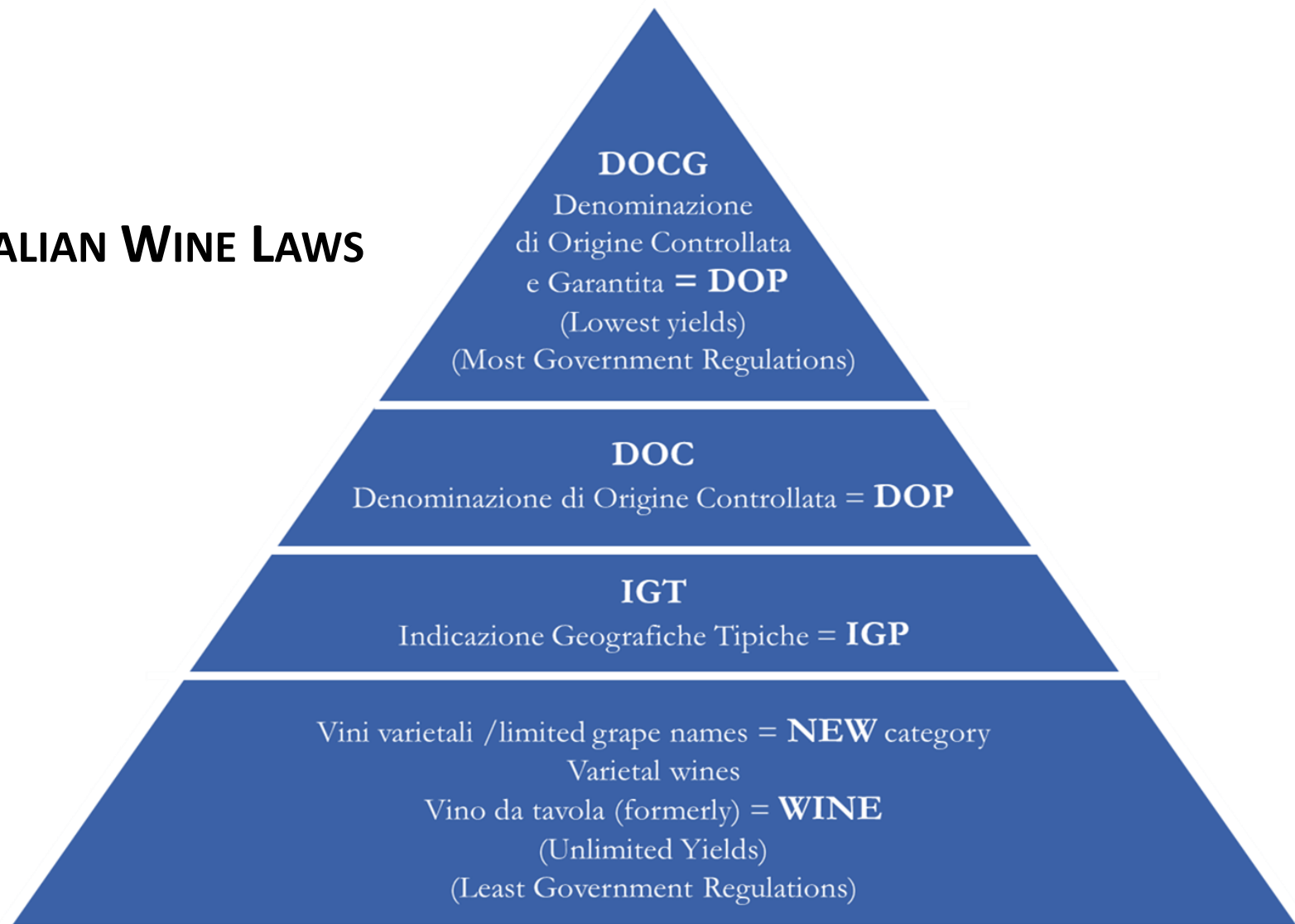
# SWE PRESENTS *VIVACIOUS VALPOLICELLA*



**ITALY**



# ITALIAN WINE LAWS



# I 77 VINI DOCG D'ITALIA

## PIEMONTE - 18

Alta Langa **pinot nero e/o chardonnay dal 90 al 100%**  
 Asti e Moscato d'Asti **moscato bianco 100%**  
 Canelli o Moscato Canelli, **moscato bianco 100%**  
 Cortese di Gavi o Gavi **cortese 100%**  
 Erbaluce di Caluso o Caluso **erbaluce 100%**  
 Roero o Roero Arneis **arneis min 95%, nebbiolo min 95%**  
 Barbaresco **nebbiolo 100%**  
 Barbera d'Asti **barbera minimo 90%**  
 Barbera Monferrato Superiore **barbera minimo 90%**  
 Barolo **nebbiolo 100%**  
 Brachetto d'Acqui o Acqui **brachetto almeno 97%**  
 Dolcetto di Diano d'Alba o Diano d'Alba **dolcetto 100%**  
 Dolcetto di Dogliani Superiore o Dogliani **dolcetto 100%**  
 Dolcetto di Ovada Superiore o Ovada **dolcetto 100%**  
 Gattinara **nebbiolo (spanna) 90-100%**  
 Ghemme **nebbiolo (spanna) minimo 75%**  
 Ruché di Castagnole Monferrato **ruché minimo 90%**  
 Nizza, **barbera 100%**

## LOMBARDIA - 5

Franciacorta **chardonnay e/o pinot bianco - possibile pinot nero (max 50%)  
 tranne nella versione Satèn**  
 Oltrepò Pavese - vedi disciplinare  
 Moscato di Scanzo o Scanzo (passito) **moscato di scanzo 100%**  
 Sforzato della Valtellina o Sfurzat di Valtellina (passito) **nebbiolo (chiavennasca) min 90%**  
 Valtellina Superiore **nebbiolo (chiavennasca) minimo 90%**

## EMILIA ROMAGNA - 2

Albana di Romagna **albana minimo 95%**  
 Colli Bolognesi Classico Pignoletto **pignoletto min 95%**

## TOSCANA - 11

Brunello di Montalcino **sangiovese (brunello) 100%**  
 Carmignano **sangiovese min 50%**  
 Chianti **sangiovese dal 70 al 100%**  
 Chianti Classico **sangiovese dall'80 al 100%**  
 Elba Aleatico Passito o Aleatico Passito dell'Elba **aleatico 100%**  
 Montecucco-Sangiovese **sangiovese minimo 90%**  
 Morellino di Scansano **sangiovese minimo 85%**  
 Vino Nobile di Montepulciano **sangiovese minimo 70%**  
 Suvereto **cabernet sauvignon, merlot, sangiovese - vedi disciplinare**  
 Val di Cornia Rosso **sangiovese min 40%, cabernet sauvignon e/o merlot max 60%**  
 Vernaccia di San Gimignano **vernaccia di San Gimignano minimo 85%**

## CAMPANIA - 4

Aglianico del Taburno **aglianico minimo 85%**  
 Taurasi **aglianico minimo 85%**  
 Fiano di Avellino **fiano minimo 85%**  
 Greco di Tufo **greco minimo 85%**

## SICILIA - 1

Cerasuolo di Vittoria **nero d'avola 50-70%, frappato 30-50%**

## FRIULI VENEZIA GIULIA - 4

Colline Orientali Friuli Picolit **picolit minimo 85%**  
 Lison **tai minimo 85%**  
 Ramandolo **verduzzo friulano (verduzzo giallo) 100%**  
 Rosazzo **friulano min 50%, sauvignon 20-30%, pinot bianco e/o chardonnay 20-30%,  
 ribolla gialla max 10%**

## VENETO - 14

Amarone della Valpolicella **corvina veronese 45-95% (corvinone max 50%), rondinella 5-30%**  
 Bagnoli Friularo o Friularo di Bagnoli **raboso Piave minimo 90%**  
 Bardolino Superiore **corvina veronese 35-80%, rondinella 10-40%, molinara max 15%**  
 Montello Rosso o Montello **cabernet sauvignon 40-70%, merlot e/o cabernet franc e/o Carmenère 30-60%**  
 Piave Malanotte o Malanotte del Piave **raboso piave min 70%, raboso veronese massimo 30%**  
 Recioto della Valpolicella **corvina veronese 45-95% (corvinone max 50%), rondinella 5-30%**  
 Colli Asolani Prosecco o Asolo Prosecco **glera min 85%**  
 Colli di Conegliano - (bianco, rosso, Refrontolo (anche Passito) e Torchiato di Fregona)  
 Colli Euganei Fiori d'Arancio (bianco, spumante, passito) **moscato giallo minimo 95%**  
 Conegliano Valdobbiadene Prosecco **glera minimo 85%**  
 Lison **tai minimo 85%**  
 Soave Superiore **garganega minimo 70%, trebbiano di Soave (nostrano) e chardonnay max 30%**  
 Recioto di Gambellara **garganega 100%**  
 Recioto di Soave **garganega min 70%, rimanente trebbiano di Soave (nostrano)**

## UMBRIA - 2

Torgiano Rosso Riserva **sangiovese dal 70 al 100%**  
 Sagrantino di Montefalco **sagrantino 100%**

## MARCHE - 5

Conero **montepulciano minimo 85%, sangiovese massimo 15%**  
 Vernaccia di Serrapetrona (spumante) **vernaccia nera minimo 85%**  
 Offida **passerina min 85% I pecorino min 85% I montepul min 85%**  
 Castelli di Jesi Verdicchio Riserva **verdicchio minimo 85%**  
 Verdicchio di Matelica Riserva **verdicchio minimo 85%**

## ABRUZZO - 2

Terre tollesi o tullum **trebbiano, montepulciano**  
 Montepulciano d'Abruzzo Colline Teramane **montepulciano min 90%,  
 sangiovese massimo 10%**

## PUGLIA - 4

Castel di Monte Bombino Nero **bombino nero minimo 90%**  
 Castel del Monte Nero di Troia Riserva **nero di troia minimo 90%**  
 Castel del Monte Rosso Riserva **nero di troia min 65%**  
 Primitivo di Manduria dolce naturale **primitivo 100%**

## BASILICATA - 1

Aglianico del Vulture Superiore **aglianico del Vulture 100%**



# WINE REGIONS OF ITALY







# VENETO



# VENETO



- Leader in DOC production
- Premium production can be found in the western province of Verona hills between Lake Garda and the town of Soave; in Vicenza, Padova and Treviso; and on the eastern plains of the Piave and Tagliamento River basins
- Pinot Grigio and Soave are the region's most popular wines abroad
- Italy's heaviest concentration of Merlot is in the eastern plains of the Veneto
- Standards for Italian viticulture have been set at the research station at Conegliano
- 14 DOCG's Recioto di Soave, Bardolino Superiore, Soave Superiore, Recioto di Soave, Recioto di Gambellara, Conegliano-Valdobbiadene, Colli Asolani or Asolo, Amarone della Valpolicella, Recioto della Valpolicella, Colli Euganei Fior d'Arancio, Lison, Malanotte Piave, Colli di Conegliano, Montello Rosso, Friularo di Bagnoli

# *Vivacious Valpolicella*

From Italian Wine Central –

*Valpolicella (vahl-po-lee-CHEL-la) is an area northwest of Verona that is considered the source of Veneto's best red wines, made from two or more of a set of native Valpolicella grape varieties. The largest component is Corvina or its stand-in Corvinone. Rondinella is also a required ingredient, while Molinara, Oseleta, and several other venerable varieties may make an appearance. From those raw materials, the Valpolicella area produces not one but four different styles of wine: medium-bodied (Valpolicella), full-bodied (Ripasso), very full-bodied (Amarone, ah-ma-RO-nay), and sweet (Recioto, ray-CHO-toh).*

Disappointed because you were looking for a light-bodied option? Don't despair. Bardolino, from a lakeshore area a short distance west of Valpolicella, uses much the same blend of grapes, but makes lighter reds and rosato wines.



# Lake Garda



BANFI



Verona



BANFI  
VERONA





## 1 DOCG Recioto della Valpolicella

Recioto della Valpolicella DOCG: The grapes for Recioto must be dried one month longer than Amarone. Unlike Amarone, which is fermented dry (or near-dry), fermentation is arrested in a Recioto at about 12% alcohol, leaving a good deal of residual sugar. Recioto is a rich, highly extracted, sweet wine with a velvety texture. Only a tiny amount of Recioto is produced each year; about 2% of the total production of Valpolicella is made into Recioto.

## 2 DOCG Amarone Riserva

Minimum ageing: 4 years starting from November 1<sup>st</sup> of harvest year (for Amarone DOCG it is minimum 2 years from January 1<sup>st</sup> of year after harvest). Net dry extract minimum 32 g/l.

## 3 DOCG Amarone

Amarone is a well-known version of Valpolicella made using the partially dried grape process known as *appassimento*. Since 2010 Amarone is a DOCG wine. The appellation DOCG is reserved to wines with the characteristics required by the following regulations. Must be obtained by a blend of grapes: Corvina Veronese, Corvinone (optional) & Rondinella. Grapes are dried 4-5 months to lose water and concentrate sugars. Minimum of 14% of alcohol, minimum of 2 years ageing.

## 4 DOC Valpolicella Ripasso Superiore

After pressing the dried grapes from which Amarone is made, the Valpolicella wine is passed over the pomaces of Recioto and Amarone. A second alcoholic fermentation begins which increases the alcoholic content and the wine becomes richer in colour.

## 5 DOC Valpolicella Ripasso

Valpolicella Ripasso is a form of Valpolicella made refermenting it with Ripasso technique with dried grape skins that have been left over from fermentation of Amarone or Recioto.

## 6 DOC Valpolicella Superiore

Valpolicella Superiore is aged at least one year and has an alcohol content of at least 12%.

## 7 DOC Valpolicella

Valpolicella is a viticultural zone of the province of Verona, Italy. The red wine known as Valpolicella is typically made from three grape varieties: Corvina Veronese, Rondinella, and Molinara. Valpolicella Classico is made from grapes grown in the original Valpolicella production zone.











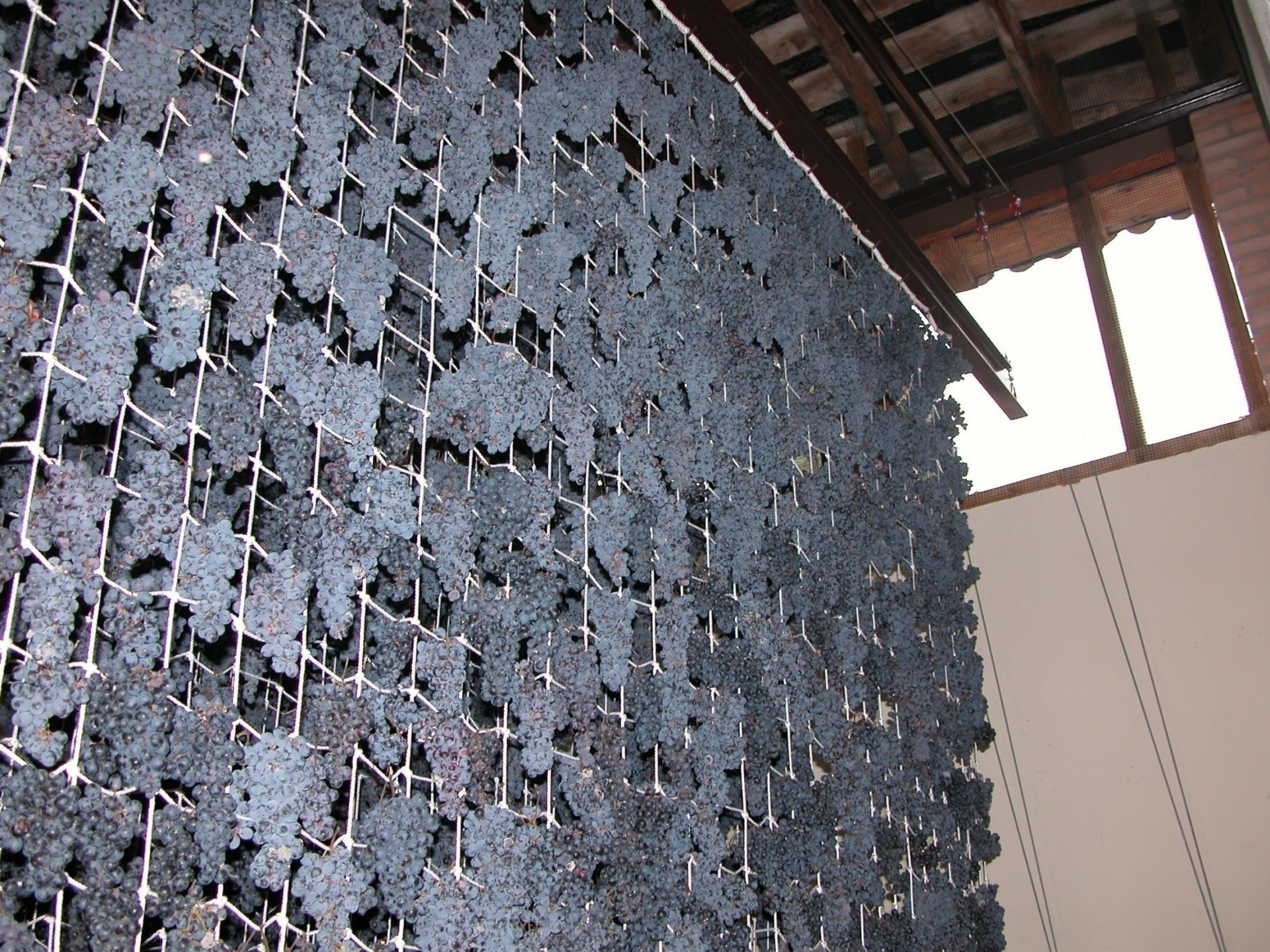
























*Corvinone*



*Corvina*



*Rondinella*





*Croatina*



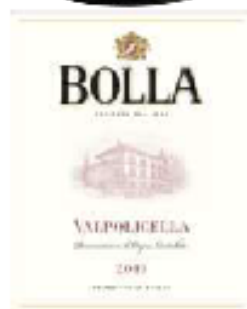
*Oseleta*



Like all great legacies, the story of Bolla wines begins simply enough with one man, Abele Bolla. Abele lived in northern Italy in the Veneto region where he ran a small family inn. Wishing to offer his guests a superior experience, Abele made a decision that would launch his family's business into the international spotlight. He decided to make and serve his own wine, a Soave. The year was 1883.

The Soave Abele made was a fresh, crisp, golden-hued wine. It was immediately recognized as being true to the land, a wine that captured the essence of the Veneto region. Requests for Abele's wine grew as more and more friends, family and guests tasted his handiwork. It was not long before the Bolla family dedicated all of its time to producing fine regional wines from Italy. And the rest, as the saying goes, is history.

Fast-forward a century and a half. Today all award-winning Bolla wines are hand-harvested and created in Italy. The distinct flavors of the grapes can be attributed to the unique climate, soil and temperature of the region in which they are grown. Our goal is to capture those nuances so you will experience an authentic taste of Italy in every glass of Bolla wine.



## BOLLA - VALPOLICELLA DOC 2019

### OVERVIEW

**Terroir:** Hilly Valpolicella zone, Veneto, Italy. Limestone hills at 200 meters (650 feet) altitude with some clay, stone and volcanic rock.

**Vinification:** Hand-harvested indigenous grapes are crushed and fermented in temperature-controlled small stainless-steel tanks for about one week to maintain fresh fruit character and natural, soft tannins. Malolactic fermentation follows, which increases the wine's complexity and the wine is then aged in a mix of Slavonian, French, and American oak for 2 months.

### ADDITIONAL DETAILS

Garnet red in color. Complex aromas of black pepper, cedar, and hints of raspberries, licorice, and walnuts. Rich palate with black-cherry flavors, followed by a pleasant finish.

### Technical Details

**Appellation:** Veneto  
**Vinemaker:** Christian Bortol  
**Soils:** clay, stone and volcanic rock  
**Alcohol:** 12.5%

**Tit Acidity:** 5.4 g/l  
**Residual Sugar:** 4.5 g/l  
**Wine Analysis:** 12/750ml, 671.6L  
**Winemake:** 60% Corvina, 30% Rondinella, 10% Molinara

### RECENT NEWS



## BOLLA - VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC (V)

### OVERVIEW

**Terroir:** Valpolicella Classico zone, located near the village of Jago, Italy. The soil is very stony, clay-limestone.

**Vinification:** Ripe hand-harvested grapes are crushed and fermented preserving typical fresh and young character. The grapes undergo a cold pre-fermentation process for about 5 days, total contact with the skins lasts about 20 days. When drawn off, the highly aromatic Valpolicella has obtained good color and structure. It is stored cold for approximately 4 months before undergoing the "ripasso" process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor. The wine is then aged for approximately 18 months in both casks and barrels to add structure and refinement, and an additional 1 month in the bottle before release.

### ADDITIONAL DETAILS

Intense ruby-red with tints of garnet in color. Aromas of spice and dark berry fruit. In the mouth, the wine is well balanced, with flavors of wild berries on the finish.

### Technical Details

**Vinemaker:** Christian Biondi  
**Soil:** stony, clay-limestone  
**Alcohol:** 13.5%  
**TB Acidity:** 5.1 g/l

**Residual Sugar:** 4.7 g/l  
**Wine Available:** 6750ml  
**Vintage:** 20% Corvina, 30% Rondinella

### RECENT NEWS



**Wine Enthusiast**  
**Date:** Thursday, January 16, 2020

**Rating:** 88

No text available yet. April 2020 issue.





## **BOLLA - AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. (V)**

### **OVERVIEW**

**Terroir:** Upper hillside zone of the Valpolicella Classico zone in Italy. Marley soil.

**Vinification:** Select grapes are picked and then arranged on flat drawers and kept in a dry, cool, well-ventilated room during a four-month natural drying period. The dried grapes are pressed and go through a cold maceration with skins and stems intact for about 20 days. The juice is then fermented for 25 more days and then transferred to barriques and large Slavonian oak casks for 24 to 36 months.

### **ADDITIONAL DETAILS**

Deep garnet, velvety red in color. Aromas of wild-cherry jam, spice, and hints of cedar. On the palate, the wine is rich and dry with black-cherry flavors. Round and long on the finish with cacao and spice notes.

### **Technical Details**

**Vinemaker:** Christian Biondi  
**Bottle Size:** 750 ml  
**Alcohol:** 15.0%  
**TW Alcohol:** 15.0 g/l

**Bottled Age:** 18.0 g/l  
**Stem Analysis:** 4/780ml  
**Malicic:** 70% Carbinol, 30% Ferulic

### **RECENT NEWS**



**Wine Enthusiast**

**Author:** Kerin O'Keefe

**Date:** Sunday, March 21, 2021

**Rating:** 94.

"Aromas of French oak, coconut, fruitcake and eucalyptus take shape on this full-bodied red. The tightly wound, assertive palate offers raisin, incense and orange zest framed in close-grained, rather astringent tannins."



## BOLLA - "LE ORIGINI" AMARONE DELLA VALPOLICELLA RISERVA 2015

### OVERVIEW

**Terrain:** Grown in the original production zone of Valpolicella Classico in the Veneto, Italy. Limestone, marl, some tuffaceous soil.

**Vinification:** Grapes are hand-harvested and dried on racks for four months. The retained grapes are then pressed, followed by a cool (5° C) pre-fermentation maceration of seven days. The grapes then undergo a slow fermentation for 25 days and are once again macerated for five days at 24° C. The juice is aged for 12 months in 100% French oak barrels and then 36 months in 100% Slovenian oak casks. The wine rests nine months in bottle before being released.

### ADDITIONAL DETAILS

Deep garnet color with a violet hue. Aromas of wild cherries, black fruit, vanilla and licorice, with hints of cedar. Full-bodied and velvety, with ripe tannins and notes of plums, cocoa and spices. **Technical Details**

**Appellation:** Veneto  
**Vineyard:** Christian Corrad  
Soils: Limestone, marl, some tuffaceous soil  
**Alcohol:** 15.5%

**Tit. Acidity:** 6.9 g/l  
**Mean Acidity:** 4.780ml  
**Malolates:** 75% Calcium and Calcium, 25% Potassium

### RECENT NEWS



**JamesSuckling.com**  
**Author:** James Suckling  
**Date:** Thursday, August 5, 2021

**Rating:** 94

"A quietly intense Amarone with sweet, dried berries and hints of spearmint and fresh oak. Medium-to full-bodied with fine, firm tannins and a clean finish. Drink or hold."



**Wine Enthusiast**  
**Author:** Kerin O'Keefe  
**Date:** Sunday, March 21, 2021

**Rating:** 94

"Aromas of French oak, blue flowers, coconut and cassis form the nose on this full-bodied red. The enveloping palate doles out raisin, fruitcake, vanilla and dark chocolate alongside fine-grained tannins. Drink through 2027."





A PASSION FOR VALPOLICELLA SINCE 1843

Santi traces its origins to 1843, when Carlo Santi established a wine cellar in the village of Illasi situated behind the Lessini Mountains, between the hills of Colognola and Lavagno. Santi is known and respected for its Veneto and Trentino wines. Santi is situated in the heart of the most acclaimed wine growing zones in the Veneto near Lake Garda. Devoted to the production of Soave Classico, Pinot Grigio, Valpolicella and Amarone, Santi wines are mainly crafted from estate-grown fruit, or from long-standing relationships under the supervision of the Santi winemaking team.

Santi has fully renovated the original winery that accommodates its modern winemaking facility and ageing cellar. In addition to experimenting with the benefits of ageing in new French oak barrels (barriques), Santi emphasizes new techniques to improve the quality of their wines.

From the flagship Pinot Grigio “Sortesele” and crisp Soave “Vigneti di Monteforte” and Rosè “Infinito”, to Valpolicella Classico “Solane” and the classic Amarone, all of Santi’s wines show a well balanced, polished international style.

**Excellence is doing ordinary things in an extraordinary way.**

**Excellence is Ageless.**

# Ventale – Valpolicella Superiore DOC

## A celebration of territory and a return to our origins

Ventale, from «vento», which means «wind». Valpolicella Superiore DOC *Ventale* celebrates our origins and the special features of our native valley. The grapes are born in the Val d'Ilasi, the homeland of the Santi winery. Its fragrant and tangy style makes it pleasant to drink.

80% Corvina, 10% Corvinone and 10% Rondinella from vineyards cultivated on coarse-textured calcareous marl soils.

Grape bunches are hand-picked in the second week of October. Fermentation takes place in truncated conical oak tuns at a temperature of 22-24° C, for about three weeks, with unscheduled differentiated manual pumping over from tun to tun.

The 18-month period of aging takes place in 500-litre casks as follows: 70% in oak, 20% in chestnut and 10% in cherry wood. The process ends with a further 6 months resting in the bottle.

***Ventale is a ruby red colour with purple tinges. It has an intense, fragrant aroma with hints of ripe cherries, blackcurrants, blackberries and green pepper, followed by notes of cocoa and dried fruit. Its flavour has a vibrant juiciness, with velvety tannins that embrace the palate, leaving a lingering tangy aftertaste. Loyal to its territory, it offers pleasant simplicity.***







## Solane – Valpolicella Classico Superiore Ripasso DOC -

### A cultural expression of the territory

- The balanced “Ripasso” method and the transfer to cherry wood barrels give predominant Corvina the softer fruity notes of Valpolicella.
- 80% Corvina** & 20% Rondinella grapes from the valleys of the Valpolicella Classica area.
- After vinification by the red wine method in November, an **initial phase of refermentation takes place with dried grapes** followed, in January, by a second phase of refermentation on the lees of Amarone Classico.
- The **18-month aging period**, first in casks and then in large barrels, requires 10% of the blend to be transferred to **cherry wood** barrels, with a further 10% transferred to **chestnut** barrels.

***Solane wine has close ties with the territory, giving it frankness and great character. It is bright ruby red in colour, with a typical clean and complex aroma of red fruit and marasca cherry jam, embraced by hints of vanilla.***

***On the palate, it is warm, frank and balanced, offering elegant, spicy and toasted notes. It has great character due to the distinct elegance and finesse of its aromas and a lingering finish.***



## **Santico - Amarone della Valpolicella Classico DOCG**

### **Intriguing Icon of the terroir**

- This Amarone perfectly represents the style of this incredible wine, famous all around the world for its pleasurable elegance. Starting from vintage 2016, the Amarone packaging was restyled and a new name, Santico, was given to the wine in order to underline the oenological improvement implemented by the wine maker and to remind us of the roots of this wine, Santi.
- 75% Corvina, 25% Rondinella from voated vineyards located in the «historical» valleys of Negrar and Marano, trained with pergola system with south-west exposure, on stony, clayey-calcareous soils.
- In October, a few days before the start of the usual harvesting period, the healthiest grape bunches were carefully selected (25%-30% of the total), picked by hand, placed in 7kg crates and left to dry out for more than 2 months in the winery; Thanks to a long period of maceration and, above all, to monitoring temperatures and pumping over, the special characteristics of each batch were enhanced.
- The 30 months of ageing, are in barrels for 18 months and in tonneaux for other 12, in woods of varying age, origin and toasting. Before being released on the market, the wine is refined in the bottle for 2 months.



***Santi/Santico Amarone is dark red with soft garnet red tinges. It has an intense and penetrating bouquet that is refined and elegant with predominant hints of dried plum, cherry jam, black currant and the most varied sensations of dried fruit and shortbread. On the palate, this Amarone is vibrant, smooth and well balanced. Hints of red fruits are accompanied by a pleasurable tangy note that perfectly pairs with different meals..***





## **Proemio –Amarone della Valpolicella Classico DOCG**

### **Valpolicella’s Historic Memory**

- Proemio means beginning of an epic work that serves as an introduction and a little 'summary of the whole story, and that identifies the fundamental issue on which the work relates. Santi Proemio represents the highest expression of the winery expertise in producing Amarone.
- 50% Corvina, 30% Corvinone and 20% Rondinella from selected vineyards in the hilly sub-zone of Gnirega, in the Marano valley. Mainly old vines (more than 30 years) trained on stony, clayey-calcareous soils with south-west exposure.
- From the end of September, all the grapes are carefully inspected but only the most sparse, ripest and healthiest bunches of grapes with the best exposure to the sun are picked, put into 5-kg wooden crates and then placed in the drying area in the winery.
- After fermentation, the wine is aged for about 4 years in French oak barrels of different ages, dimensions and toasting, with carefully selected amounts of different grape varieties. Before the wine is sold, it is further aged in bottles for about 1 year.

***Proemio is deep red with garnet nuanaces, a layered persuasive, intense and all embracing bouquet, textured with ripe plum and blackcurrant and cranberry jam with echoes of orange zest, tealeaf and sweet biscuits. The caressing plâte is round but equally vibrant with velvety tannins and a pleasing acidity. Encore in the long finish.***

# Sartori di Verona Estate

<https://www.sartorinet.com/index.php>

The family took its first step in 1898, when Pietro Sartori bought Villa Maria, a vineyard with a small cellar attached, in the heart of the Veneto region's Valpolicella district, to assure a source of high-quality wine for his hotel. This marked the advent of Sartori di Verona. A few years later, Pietro's son, Regolo, built the winery into the family's core business, and by the 1950s Regolo's two sons expanded the winery and brought these wines to international recognition, exporting them around the world.

Andrea Sartori, president of Sartori di Verona, is the great-grandson of Pietro Sartori. Today one of the Veneto's "Big Five" wine producers, Sartori di Verona has expanded significantly under Andrea's leadership. Andrea was called upon to serve an unprecedented two terms as president of Italy's principal wine producers' trade group, the Unione Italiana Vini (Italian Confederation of Vine & Wine).

Andrea is an active member in a host of other influential organizations: Assindustria in Verona; Confederazione della Vite e del Vino (president from 2004 to 2010); Premio Morsiani which awards a yearly prize to wine personalities and university researchers (president); Federvini (vice president from 2005 to 2010); the marketing group Italia del Vino (board member); CEEV to lobby the EU in Brussels and the Veronese bank Crever (board member). And is if that isn't enough, Andrea also contributes to Corriere Vinicolo, the weekly journal of the UIV.





*The quintessential Veronese wine of local varieties from the Classico zone, with the alcohol and aging requirements to carry the Superiore designation.*



## SARTORI VALPOLICELLA CLASSICO SUPERIORE DOC

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

Calcareous with fine layers of limestone.

### PRODUCTION TECHNIQUE

Soft pressing with skin maceration for 8 to 10 days. After pressing, 10% of the must is extracted to obtain better color and tannin. After racking and malolactic fermentation, the wine is aged partially in stainless steel and partially in oak for 15 months, followed by 4 months of bottle refinement before release.

### BOUQUET

Black cherry with some earth notes.

### TASTE

Round and well structured with rich fruit and soft tannins.

### FOOD PAIRING

Delicious with savory fare such as stuffed mushrooms, prosciutto wrapped figs and hot antipasto.

### ORIGIN

Valpolicella Classico area in northern Verona

### VARIETIES

45% Corvina Veronese  
30% Corvinone  
20% Rondinella  
5% Croatina

### ANALYSIS

|                |           |
|----------------|-----------|
| Alcohol        | 13.0% Vol |
| Total Acidity  | 5.4 g/l   |
| Residual Sugar | 6.5 g/l   |

### SIZE(S)

750ml 0 80516 16134 1

### PACK(S)

750ml 12pk



*Ripasso in style,  
this 100% Corvina  
Veronese can be  
considered a younger  
brother to Amarone.  
This exceptional  
wine honors  
Regolo, a Sartori  
family patriarch.*



## SARTORI REGOLO ROSSO VERONESE IGT

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

Clay and calcareous.

### PRODUCTION TECHNIQUE

Only the best grapes are selected in the vineyard. Gentle pressing of the grapes is followed by skin maceration at low temperatures for 8 to 10 days. In the February following the harvest, the wine goes through the ripasso process, resting on the pomace of Amarone, its illustrious cousin, which enhances both the wine's aromatics and aging potential. After malolactic fermentation, aging takes place for approximately 18 to 24 months in medium to large-sized oak casks followed by a minimum of 4 months bottle refinement before release.

### BOUQUET

Complex and persistent aromas of woodland berries.

### TASTE

Dry and velvety with hints of cherry; full and harmonious body. Ripe fruit on the finish.

### FOOD PAIRING

Regolo is the perfect partner to roasted meats, steaks and flavorful dishes such as sausage and peppers.

### ORIGIN

Vineyards in the hilly area of Valpolicella, north of Verona

### VARIETIES

100% Corvina Veronese

### ANALYSIS

|                |           |
|----------------|-----------|
| Alcohol        | 13.5% Vol |
| Total Acidity  | 5.3 g/l   |
| Residual Sugar | 70 g/l    |

### SIZE(S)

750ml 0 80616 16294 2

### PACK(S)

750ml 6pk





*Elegant and stylish;  
one of Verona's  
best. Estate bottled  
Amarone features  
a unique 5%  
Cabernet Sauvignon.*



## SARTORI AMARONE DELLA VALPOLICELLA DOCG

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

Clay and calcareous.

### PRODUCTION TECHNIQUE

Sartori Amarone is vinified from a blend of carefully selected hand-picked grapes. The grapes are dried gently on racks for 100 days to concentrate their sugar content. Traditional pressing and fermentation are followed by a minimum of 3 years in aged Slavonian oak casks.

### BOUQUET

Dried fruits, raisins, cherry compote with cocoa notes.

### TASTE

Round and full-bodied; deep fruit flavors, and supple tannins; a cinnamon spice finish.

### FOOD PAIRING

Elevates any meat. Enjoy it with hearty beef stew or roast tenderloin.

### ORIGIN

Vineyards in the hilly area of Valpolicella, north of Verona

### VARIETIES

50% Corvina Veronese  
30% Corvinone  
15% Rondinella  
5% Cabernet Sauvignon

### ANALYSIS

|                |         |
|----------------|---------|
| Alcohol        | 15% Vol |
| Total Acidity  | 5.6 g/l |
| Residual Sugar | 8 g/l   |

### SIZE(S)

750ml 0 80516 14124 4

### PACK(S)

750ml 6pk



## SARTORI CORTE BRÀ AMARONE DELLA VALPOLICELLA CLASSICO DOC

*Majestic wine of  
balance and grace.  
A crown jewel  
in the Sartori  
family of wines.  
Single vineyard,  
estate bottled.*

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

Clay and calcareous.

### PRODUCTION TECHNIQUE

The grapes are carefully selected, placed in small crates, and air dried for 3 to 4 months. At optimal dryness, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation and is then aged in various sized oak casks for about 4 years. At least 6 months of bottle aging follows.

### BOUQUET

Dried fruits, ripe berry, and plum.

### TASTE

Rich, velvety, and full-bodied.

### ORIGIN

Corte Brà vineyard in northern hills of Verona, Veneto, Italy

### VARIETIES

50% Corvina Veronese  
30% Corvinone  
15% Rondinella  
5% Oseleta

### ANALYSIS

|                |         |
|----------------|---------|
| Alcohol        | 15% Vol |
| Total Acidity  | 5.8 g/l |
| Residual Sugar | 7.5 g/l |

### SIZE(S)/UPC

750ml 0 80516 14384 2

### PACK(S)

750ml 6pk





Via Ungheria 33 - 37031 Illasi (VR)

Follow us on   
**GRUPPO ITALIANO VINI**  
[gruppotalianovini.it](http://gruppotalianovini.it)

FREDERICK WILMAN IMPORTS



- Viale A. Bolla, 3 37029 - Pedemonte (VR)
- Tel. +39.045.68.36.555 - Fax.  
+39.045.68.36.556
- P.IVA 03508110230

FREDERICK WILMAN IMPORTS



**Casa Vinicola Sartori S.p.a.**

Via Casette, 4 - 37024  
Negrar in Valpolicella  
Verona - Italy

**Tel:** +39 045 6028011

**Fax:** +39 045 6020134

**Email:** [sartori@sartorinet.com](mailto:sartori@sartorinet.com)

SHAW ROSS IMPORTS

**THANK YOU**  
**SHARRON MCCARTHY**  
**516 987-6198**  
**[Smccarthy.sm1@outlook.com](mailto:Smccarthy.sm1@outlook.com)**