



SARTORI CLASSICO AMARONE DOCG "CORTE BRÀ"

AREA OF PRODUCTION

The Corte Brà estate in the Classico northern hills of Verona.

The grapes of the "Corte Brà" estate are carefully selected, put into small plastic crates and dried in well ventilated rooms for about 3-4 month. When the best grade of dryness is reached, the grapes are selected again. Only the best grapes are used for the production of this wine.

The fermentation in temperature controlled stainless steel tanks lasts for about 30 days to develop the optimal level of alcohol. After a period in concrete tanks, where it undergoes Malolactic Fermentation, the wine is aged in medium- and small-sized oak casks for about 4 years. After bottling the wine refines for at least 6 months.

TASTING NOTES

Ruby in colour; ripe fruit aromas, with notes of blackcurrant, raspberry, and dried herbs; full bodied on the palate with rich fruit flavours, bright acidity, and a lingering finish.

Food pairings

All types of Game, braised meats, grilled red meats and aged cheeses.

TECHNICAL DETAILS

Grape Variety

50% Corvina Veronese

30% Corvinone

15% Rondinella

5% Oseleta

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