



# BERTANI

## VALPOLICELLA RIPASSO DOC 2017

### BACKGROUND

Bertani's impact on Veneto wine making, particularly in Amarone production, is so considerable that 'Bertani' and 'Amarone' are nearly synonymous. Their 150+ year history is dotted with groundbreaking initiatives and royal accreditation. While respectful of their past, Bertani strives towards innovation, using progressive techniques and equipment allied with extensive experience and a deeply felt respect for tradition to provide wines of uncompromising quality.

Bertani Ripasso combines the richness, flavor and texture of Amarone along with the freshness and vibrancy of Valpolicella.

### APELLATION

Valpolicella Ripasso DOC, Italy

### VARIETAL COMPOSITION

85% Corvina Veronese, 10% Merlot, 5% Rondinella

### TERROIR & VINTAGE NOTES

The wine is produced in the hills of the Valpantena and Valpolicella Classica area. The soil is mainly calcareous-marl with a part that is volcanic, rich in iron.

The vines are vertical-trellised, with Guyot pruning and a planting density of 2,024 plants per acre. The harvest is done by hand at the end of September.

### WINEMAKING

The first fermentation takes place in special wide and shallow steel tanks, which are ideal for increasing contact between must and skins, at a temperature of 68°F to 72°F, lasting for about two weeks. Second fermentation, Ripasso, takes place month later in March.

### AGEING

The wine ages in 50 hl Veronese-Bertani French oak barrels for nine months.

### TASTING NOTES

On the nose it has a very clean and intense aroma of ripe red fruit with hints of dark fruit, such as bramble, blackcurrant and ripe cherry. It is velvety and well-balanced, full and round while maintaining a lively and intense grip, with a sapid aftertaste. This dense Ripasso can be easily matched with different Italian dishes: flavorsome pasta and rice dishes such as risotto with porcini mushrooms, grilled and roast meat and medium-matured cheeses.

### WINEMAKER

Andrea Lonardi

### TECHNICAL DATA

Acidity  
5.5 g/L - pH: 3.5  
RS: 6 g/L  
Alcohol  
13.5%



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