

BERTANI VELANTE PINOT GRIGIO 2019



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.

APPELLATION

Veneto, Italy

VARIETAL COMPOSITION 100% Pinot Grigio

TERROIR & VINTAGE NOTES

The Pinot Grigio is grown in the Venezia Giulia region, including the provinces of Gorizia, Pordenone, Trieste and Udine.

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

WINEMAKING

Fermentation in steel containers at a controlled temperature of 58°F-60°F.

AGEING

Wine rests in steel containers for about three months on its lees, followed by a further three months of bottle maturation.

TASTING NOTES

WINEMAKER Andrea Lonardi

TECHNICAL DATA

Acidity 5.8 g/L - pH: 3.27 RS: 3.5 g/L Alcohol 12.5%

An aroma of golden delicious apples, ripe pear and peach. It is a Pinot Grigio with good density and good balance between acidity and plushness. Perfect with light starters, salads, fish pasta dishes, risottos and boiled meats.

VELANTE PINOT GRIGIO

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150 YEARS OF UNCOMPROMISING QUALITY



