



BERTANI

SEREOLE SOAVE 2018

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% Garganega

TERROIR & VINTAGE NOTES

Sereole is a "cru" in the Soave Classica area, the Monte Tondo, situated between the municipalities of Soave and Monteforte d'Alpone. The soil is clay-loam with good amounts of organic matter, which enriches and brings out the typical notes of this grape variety. The Garganega grapes are Pergola-Veronese trained with a planting density of 1,200 plants per acre and vertical trellised with a density of 2,000 plants per acre. The manual harvest takes place in October.

WINEMAKING

A soft pressing of the grapes, with a light skin contact. Fermentation in French oak vats at a temperature of 61°F. The grapes are destemmed and gently crushed with partial contact on the skins at a low temperature of 45°F, followed by fermentation at a controlled temperature of about 60°F in 75-hl French oak barrels.

AGEING

Ageing takes place on the lees in large wooden barrels for about six months, followed by at least three months of bottle maturation.

TASTING NOTES

The floral bouquet has overtones of elderflower and pear, developing into sweeter aromas of yellow-fleshed fruits such as apricot, pineapple and melon. Plush on the palate, balanced with sapid notes that enhance the structure. This Soave has a superior balance and personality, Sereole goes well with starters, soups and white meat.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity
5.80 g/L - pH: 3.40
RS: 6.8 g/L
Alcohol
15.5%

