



BERTANI

AMARONE DELLA VALPOLICELLA
VALPANTENA DOCG 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.

APPELLATION

Amarone della Valpolicella Valpantena DOCG, Italy

VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

TERROIR & VINTAGE NOTES

This amarone is produced in the Valpantena hills, north of Verona. The soils are calcareous-marl in the east and calcareous-clay in the west, rich in iron.

The vines are vertical-trellised and Guyot-trained, with a planting density of 2,024 plants per acre. Hand harvest is carried out in the middle of September.

WINEMAKING

The best grapes are selected so that only the healthiest and ripest bunches are sent to the drying rooms in the historic winery at Grezzana, where they are laid out in single-layer crates. In mid-January, the grapes are destemmed and crushed, then fermentation starts, at first at a temperature of 39°F- 41°F, which then reaches 72°F in the final stages.

AGEING

Partly aged in Slavonian oak barrels with an average capacity of 25 hl, and a small part in barriques for about 30 months. Bottling is followed by at least six months of maturation.

TASTING NOTES

On the nose, marked and intense aromas of very ripe cherries, sour cherries, spicy and nutty notes typical of the Valpantena. Good follow-through of red fruits on the palate, with supple tannins to give depth. This full bodied wine pairs well with rich dishes, mature cheeses and strong-flavored meats.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity
5.80 g/L - pH: 3.40

RS: 6.8 g/L

Alcohol
15.5%



150 YEARS OF
UNCOMPROMISING
QUALITY

