



# BERTANI

## VALPOLICELLA DOC 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

Valpolicella DOC, Italy

### VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

### TERROIR & VINTAGE NOTES

Valpolicella is a continental climate with a strong Mediterranean influence due to the proximity of Lake Garda. In Summer, days are hot and humid and fresh and windy at night. The night weather contributes to the development of a typical peppery character in the wines from Valpolicella.

Vineyard soils in Valpolicella consist of white limestone (calcium carbonate) and red limestone soils (Iron + Manganese), which create salty (not mineral) wines.

The grapes come from the Tenuta Novare vineyards, in the heart of the Valpolicella Classica area, and from the Valpantena vineyards, near the municipality of Grezzana. The vines are vertical-trellised, with Guyot pruning and a planting density of 2,024 plants per acre.

### WINEMAKING

The tradition of drying grapes in Valpolicella is due to the fact that because of the very cool climate, grapes would not reach maturity and proper sugar concentration to produce dry wines. If left alone, wines would only reach 9-10% alcohol content.

Today, because of climatic changes over the last few decades, grapes reach phenolic maturity and even a base Valpolicella can produce above 12% alcohol wines. For this reason, Valpolicella is similar today to a Beaujolais Cru. Latitude wines are between Beaujolais & Burgundy.

After destemming and crushing, the must is fermented in wide and shallow steel tanks, ideal for increasing contact between skins and must and for limiting mechanical intervention.

### AGEING

The wine is aged in concrete vats covered with glass bricks. This allows a slow and gradual ageing, thanks to the constant conditions of temperature and micro-oxygenation of this historic container. After about eight months, the wine is further bottle aged for at least three months.

### TASTING NOTES

Bright hints of redcurrants, plums, raspberries, sour cherries balanced by spicy notes reminiscent of pepper and cinnamon. On the palate it is approachable, fresh and pleasant, thanks to good balance between acidity, savory notes and richness of flavor. It is excellent with strong flavored pasta dishes, grilled, roast and stewed meat and medium matured cheese.

### WINEMAKER

Andrea Lonardi

### TECHNICAL DATA

Acidity  
5.6 g/L - pH: 3.38  
RS: 4.0 g/L

Alcohol  
12%

# BERTANI

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