



BERTANI

VELANTE PINOT GRIGIO 2020

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

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.

WINEMAKER
Andrea Lonardi

TECHNICAL DATA

Alcohol
12.5%



150 YEARS OF
UNCOMPROMISING
QUALITY

