



BERTANI

DUE UVE 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.

APELLATION

Veneto, Italy

VARIETAL COMPOSITION

50% Pinot Grigio, 50% Sauvignon Blanc

TERROIR & VINTAGE NOTES

The grapes are grown in Venezia Giulia, including the provinces of Gorizia, Pordenone, Trieste and Udine. Guyot trained with a planting density of 2,024 vines per acre.

The harvest is done at the beginning of September.

WINEMAKING

Fermentation takes place off the skins in steel tanks at a temperature of around 60°F.

AGEING

The wine only sees stainless steel until bottling, followed by some bottle maturation.

TASTING NOTES

The typical aromas of the Sauvignon are tangy on the nose; sage, ripe peach, elderflower and green pepper. The Pinot Grigio dominates on the palate, with good balance between tanginess and crisp acidity. A lingering aftertaste. Perfect as an aperitif, it goes well with salads, delicate flavored pasta dishes and white meat.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity
5.7 g/L - pH: 3.25
RS: 3 g/L
Alcohol
12.5%

