



WINEMAKER
Andrea Lonardi

TECHNICAL DATA

Acidity
5.6 g/L - pH: 3.48
RS: 0.5 g/L
Alcohol
15.4%

BERTANI

AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2010

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 Classico DOCG, Italy

VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

TERROIR & VINTAGE NOTES

The grapes come from the Tenuta Novare vineyards at Arbizzano di Negrar, in the heart of the Valpolicella Classica area. Their 550 acre vineyards are covered with calcareous-marl soils and are devoted exclusively to the production of Amarone.

The vines are vertical-trellised and Guyot trained, with a planting density of 2,025 vines per acre. The harvest is done by hand in the second week of September.

The long winter was followed by a wet February; Spring got off to a faltering start. The summer was characterized by heavy rain, and the last stages of ripening were marked by strong temperature swings, which provided an excellent accumulation of sugars.

WINEMAKING

After careful bunch selection, the grapes are taken to the drying rooms and laid in a single layer on bamboo racks. They remain here for about 120 days, losing up to 60% of their water content. In mid-January the grapes are destemmed and crushed. Maceration at 40°F for about 20 days, then a slow fermentation starts – about 30 days in concrete vats at a maximum temperature of 64°F.

AGEING

The wine is aged in Slavonian oak barrels, with an average capacity of 60 hl, for about six years. Followed by bottle maturation for at least 12 months.

TASTING NOTES

This wine has an aromatic profile that is striking for its finesse and complexity, with overtones of sour cherry, cocoa, notes of cardamom and hints of tobacco. The flavor is impressive and warm, with still youthful tannins, a powerful but not heavy body, well supported by acidity, which makes it rich and supple at the same time. The finish displays impressive length.

BERTANI

DAL 1857



95 JAMES SUCKLING
POINTS November 2019

93 PTS DECANTER 10/18
92 PTS WINE SPECTATOR 9/21
91 PTS VINOUS 1/21



TAUB FAMILY
SELECTIONS