



BERTANI

VALPOLICELLA RIPASSO DOC 2018

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.

Bertani Ripasso combines the richness, flavor and texture of Amarone along with the freshness and vibrancy of Valpolicella.

APPELLATION

Valpolicella Ripasso DOC, Italy

VARIETAL COMPOSITION

85% Corvina Veronese, 10% Merlot, 5% Rondinella

TERROIR & VINTAGE NOTES

The wine is produced in the hills of the Valpantena and Valpolicella Classica area. 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 vines are vertical-trellised, with Guyot pruning and a planting density of 2,024 plants per acre. The harvest is done by hand at the end of September.

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.

The first fermentation takes place in special wide and shallow steel tanks, which are ideal for increasing contact between must and skins, at a temperature of 68 F to 72 F, lasting for about two weeks. Second fermentation, Ripasso, takes place month later in March.

AGEING

The wine ages in 50 hl Veronese-Bertani French oak barrels for 9 months.

TASTING NOTES

On the nose it has a very clean and intense aroma of ripe red fruit with hints of dark fruit, such as bramble, blackcurrant and ripe cherry. It is velvety and well-balanced, full and round while maintaining a lively and intense grip, with a sapid aftertaste. This dense Ripasso can be easily matched with different Italian dishes: flavorsome pasta and rice dishes such as risotto with porcini mushrooms, grilled and roast meat and medium-matured cheeses.

BERTANI

DAL 1857



150 YEARS OF
UNCOMPROMISING
QUALITY



WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity
5.5 g/L - pH: 3.5
RS: 6 g/L
Alcohol
13.5%



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