



BERTANI

CATULLO VALPOLICELLA RIPASSO CLASSICO SUPERIORE 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.

APPELLATION

Veneto (Valpolicella Ripasso Classico Superiore), Italy

VARIETAL COMPOSITION

70% Corvina Veronese, 20% Corvinone, 10% Rondinella

TERROIR

This wine comes from Valpolicella Classica, and is produced at the Tenuta Novare Estate in Arbizzano di Negrar.

The soils are marl-limestone, with clay deposits. The vines are Double Guyot trained with an average age of vines 20 years.

WINEMAKING

This wine is made with second fermentation, called "ripasso." In March, the fresh, young vintage Valpolicella wine referments on the still slightly sweet Amarone Classico skins.

AGEING

Ageing is in 75-hectolitre French oak barrels for 12 months, plus a further year in 100-hectolitre concrete vats, followed by at least 6 months in bottle.

TASTING NOTES

The wine has delicate spicy notes of vanilla and chocolate, together with overtones of cherry, sour cherry and white pepper. The palate stands out for its easy drinkability, typical of Valpolicella, as well as the silky tannic structure and intense aromatic length. The finish is fresh and soft. This wine features a classic, elegant, balanced and well-orchestrated style.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Alcohol
13.5%

BERTANI

DAL 1857



93 JAMES SUCKLING
POINTS
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