



BERTANI

OGNISANTI DI NOVARE VALPOLICELLA CLASSICO SUPERIORE 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 (Valpolicella Classico Superiore), Italy

VARIETAL COMPOSITION

95% Corvina Veronese (Novare massal selection), 5% Rondinella

TERROIR

This wine is from the Ognisanti vineyard in Valpolicella Classico, and it is produced at the Tenuta Novare Estate in Arbizzano di Negrar. The Ognisanti vineyard, with a western exposure, is made up of eight terraces covering a total of 2.92 hectares, situated near the Ognisanti church. The soil is eocene limestone, white and pinkish-white marl, with a thin effective soil depth (50 cm) and a sandy-silty texture. The vines are Double Guyot trained with an average age of vines 20 years.

WINEMAKING & AGEING

The wine is aged in French oak barrels for 12 months followed by at least 6 months in bottle.

TASTING NOTES

An intense, strong ruby color, with rich aromas of fresh red fruit and spices. The mouth filling palate is well-balanced by the acidity. The lengthy finish is marked by firm tannins.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Alcohol
12.5%

BERTANI

DAL 1857



94 DECANTER
POINTS April 2023

93 PTS JAMES SUCKLING 5/23
90 PTS VINOUS 12/22



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