



BERTANI

SOAVE VINTAGE EDITION DOC 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 (Verona IGT), Italy

VARIETAL COMPOSITION

100% Garganega

TERROIR & VINTAGE NOTES

The vineyards are on the western slope of the Soave hill. The vines are Pergola trained and have an average age of 30 - 40 years.

WINEMAKING

Some of the grapes, about 40%, are picked in September and the must is kept cold. The remaining grapes are picked in the first ten days of October, after careful bunch selection, and macerated with the skins on the cold must. The grapes macerate for 3-4 days. This process is a new interpretation of the 1930s production technique, to give the wine more freshness.

AGEING

The wine is aged in concrete vats for 9 months followed by 6 months bottle maturation.

TASTING NOTES

The nose is reminiscent of peach, pear and apricot, with a plush and caressing palate and good length. This will pair beautifully with white meats and flavorful fish dishes.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Alcohol
12.0%

BERTANI

DAL 1857



150 YEARS OF
UNCOMPROMISING
QUALITY

