



BERTANI

LE QUIAIRE LUGANA 2017

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.

APELLATION

Lugana DOC, Italy

VARIETAL COMPOSITION

100% Trebbiano di Lugana

TERROIR & VINTAGE NOTES

In-depth knowledge of the grape variety, the selection of the oldest vineyards and constant research on production methods results in high potential and value that distinguish the Trebbiano di Lugana. Thanks to the pruning criteria, thinning, bunch selection and late harvest, Le Quaiare reveals the most authentic character of the Lugana area.

The vines are vertical-trellised with a planting density of 5000 vines/ha. The grapes come from the gentle slopes that sweep down to Lake Garda, with calcareous clay soils.

WINEMAKING

The harvest is done in mid-September. The grapes are gently crushed and fermentation takes place in steel tanks at a temperature of 14° to 16°C.

AGEING

The wine is aged in steel containers on the lees for at least three months, with periodic stirring of the settled lees.

TASTING NOTES

A straw-yellow colour with greenish highlights. Fruity aromas and overtones of pear, peach and apricot and floral notes. Good followthrough on the palate, with good balance between tanginess and acidity. It is a clear and crystalline wine that goes well with light and delicate fish dishes.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Alcohol
13%



150 YEARS OF
UNCOMPROMISING
QUALITY



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