



WINEMAKER
Andrea Lonardi

TECHNICAL DATA

Alcohol
13%
Acidity
TA: 7.5 g/L
pH: 3.46

BERTANI

RECIOTO DELLA VALPOLICELLA 2015

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

Recioto della Valpolicella Valpantena DOC, Italy

VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

TERROIR & VINTAGE NOTES

Bertani produces Recioto with two grapes grown in the hills of the Valpantena, the same varieties used to make Amarone. We use the smallest bunches with the best exposure to the sun, then dried on the traditional "arele", bamboo racks, for about three months. The typical notes of cherry are brought out by the unusual ageing in cherry wood barrels and eventually become a concentration of morello and sour cherry. Recioto is dense and velvety but never cloying; it leaves the palate clean with an aftertaste of walnuts that makes it unique among sweet wines: sweet, intense red with elegant oak tannins.

The vineyards are vertical-trellised, with Guyot pruning and a planting density of about 5000 plants/ ha. The hills of the Valpantena, north of Verona. The soil is calcareous-marl in the east and calcareous-clay and rich in iron in the west.

WINEMAKING

Only the healthiest bunches with the best exposure to the sun are selected for this classic dessert wine. Immediately following harvest, the grapes are partially dried on traditional straw mats called arelle for up to 150 days. Fermentation initially takes place at a very low temperature (40°F) and then reaches 65°C. It is stopped before all the sugars are transformed into alcohol.

AGEING

The wine is aged in 30-hl cherry wood casks, for about 12 months, followed by a period of at least three months of bottle maturation.

TASTING NOTES

The wine has an intense ruby-red colour, with a multitude of aromas on the nose: from the typical notes of plum, cherry and raspberry to hints of vanilla spice, hay and cocoa. On the palate is full, fragrant and intense. The sugars are not high, leaving a long aftertaste of fruits of the forest, chocolate and liquorice. It goes well with cakes and jam tarts, it is intriguing when paired with young and medium-matured cheeses with mustard candied fruit.



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