



WINEMAKER
Andrea Lonardi

TECHNICAL DATA

Acidity
6.1 g/L - pH: 3.45
RS: 5 g/L
Alcohol
13.5%

BERTANI

SECCO-BERTANI

ORIGINAL VINTAGE EDITION 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.

The Secco-Bertani "Vintage Edition" pays homage to a memory that has become a collective myth, evoking sensations, emotions and ways of thinking about the past that can enrich the present. The project foresees the reproduction of a Secco-Bertani wine according to the recipe, style and taste of old, returning to the original packaging of the 1930s.

APPELLATION

Veneto (Verona IGT), Italy

VARIETAL COMPOSITION

80% different varieties of Corvina, 10% Sangiovese Grosso, 5% Syrah and 5% Cabernet Sauvignon.

TERROIR & VINTAGE NOTES

Grapes from this wine are grown from vineyards in the hills around the historic Bertani estate in Grezzana, a province in the Valpantena DOC in Verona. The vines are vertical-trellised, with the Guyot training system and a planting density of 2024 plants per acre.

WINEMAKING

After long cold maceration on the skins, a slow fermentation started by native yeasts from the Bertani winery. The wine is drawn off still slightly sweet to then go into the subsequent final slow fermentation in wood.

AGEING

Ageing in traditional Veronese medium-sized wooden barrels: from 750 to 5000 litres, of chestnut and cherry wood.

TASTING NOTES

An intense red color with ruby highlights. Hints of redcurrants, blackberries and cocoa powder on the nose, together with spicy notes of black pepper, cloves and nutmeg. On the palate a pleasant flavor of red fruit, sour cherries, concentrated cherry and black tea, followed by fine, powdery tannins with a coffee bean finish. It is a plush wine with good weight and the typical complexity of mature vineyards, though still young and vibrant. Combining drinkability with complexity, this wine goes so well with food that it can be paired with several dishes to bring out its convivial value.



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