



BERTANI

VALPOLICELLA DOC 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.

APPELLATION

Valpolicella DOC, Italy

VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

TERROIR & VINTAGE NOTES

The grapes come from the Tenuta Novare vineyards, in the heart of the Valpolicella Classica area, and from the Valpantena vineyards, near the municipality of Grezzana. The soils are calcareous-marl and calcareous-clay, rich in iron.

The vines are vertical-trellised, with Guyot pruning and a planting density of 2,024 plants per acre.

WINEMAKING

After destemming and crushing, the must is fermented in wide and shallow steel tanks, ideal for increasing contact between skins and must and for limiting mechanical intervention.

AGEING

The wine is aged in concrete vats covered with glass bricks. This allows a slow and gradual ageing, thanks to the constant conditions of temperature and micro-oxygenation of this historic container. After about eight months, the wine is further bottle aged for at least 3 months.

TASTING NOTES

Bright hints of redcurrants, plums, raspberries, sour cherries balanced by spicy notes reminiscent of pepper and cinnamon. On the palate it is approachable, fresh and pleasant, thanks to good balance between acidity, savory notes and richness of flavor. It is excellent with strong flavored pasta dishes, grilled, roast and stewed meat and medium matured cheese.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity
5.6 g/L - pH: 3.38
RS: 4.0 g/L
Alcohol
12%

