



**WINEMAKER**  
Andrea Lonardi

#### TECHNICAL DATA

Acidity: 5.6 g/L  
pH: 3.48  
RS: 0.5 g/L  
Alcohol  
15.4%

## BERTANI

### AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2011

#### 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

Amarone della Valpolicella Classico DOCG, Italy

#### VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

#### TERROIR & VINTAGE NOTES

The grapes come from the Tenuta Novare vineyards at Arbizzano di Negrar, in the heart of the Valpolicella Classica area. Their 550 acre vineyards are covered with calcareous-marl soils and are devoted exclusively to the production of Amarone.

The vines are vertical-trellised and Guyot trained, with a planting density of 2,025 vines per acre.

The vintage was marked by a rainy winter followed by early budding with above average temperatures and long rainless periods. The summer months of June and July had normal rains which guaranteed proper development of the bunches. Harvesting began early September with almost no rain and wide temperature swings between day and night.

#### WINEMAKING

After careful bunch selection, the grapes are taken to the drying rooms and laid in a single layer on bamboo racks. They remain here for about 120 days, losing up to 60% of their water content. In mid-January the grapes are destemmed and crushed. Maceration at 40°F for about 20 days, then a slow fermentation starts – about 30 days in concrete vats at a maximum temperature of 64°F.

#### AGEING

The wine is aged in Slavonian oak barrels, with an average capacity of 60 hl, for about six years. Followed by bottle maturation for at least 12 months.

#### TASTING NOTES

First there are the typical notes of plum, cherry and morello cherry on the nose, followed by a great variety of tones: nuts, tea leaves, liquorice and spices. On the palate there are hints of red berry fruits, softened by plush vanilla notes, in perfect harmony with the acidity and tannins. It pairs well with red meat, game, mature cheeses, but it is also perfect as a meditation wine at the end of a meal.

**BERTANI**  
DAL 1857



**97** JAMES SUCKLING  
POINTS November 2019

**94** PTS DECANTER 5/21

**92** PTS WINE SPECTATOR 12/22

