



# BERTANI

## AMARONE DELLA VALPOLICELLA CLASSICO DOC 2008

### 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 DOC, 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 harvest is done by hand in the second week of September.

The 2008 vintage was characterized by a rainy and cool spring while flowering and onset of ripening were regular. The summer experienced high temperatures and the very dry climate helped to achieve a good acidic balance.

### 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

This wine unleashes a beautifully honed performance, composed of ultra-ripe red berry fruit shot through with aromatic herbs and black pepper and a hint of earthy mineral. The palate showcases an elegance and delicacy that only a lengthy maturation provides, and which features savoriness and elegance, right through to the lengthy finish.



**93** DECANTER  
November 2017  
POINTS

**91** PTS WINE SPECTATOR 8/17  
**91** PTS WINE ENTHUSIAST 12/16  
**90** PTS VINOUS 5/17

### WINEMAKER

Andrea Lonardi

### TECHNICAL DATA

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



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