



BERTANI

AMARONE DELLA VALPOLICELLA CLASSICO DOC 2007

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.

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.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

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



94+ WINE ADVOCATE
POINTS
December 2014

93 PTS WINE ENTHUSIAST 12/15
92 PTS WINE SPECTATOR 6/16



TAUB FAMILY SELECTIONS