



**WINEMAKER**  
Andrea Lonardi

#### TECHNICAL DATA

Acidity  
5.4 g/L - pH: 3.45  
RS: 4 g/L  
Alcohol  
13%

# BERTANI

SECCO-BERTANI ROSSO VERONESE 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

Veneto (Veronese IGT), Italy

#### VARIETAL COMPOSITION

80% Corvina Veronese, 20% Merlot

#### TERROIR & VINTAGE NOTES

This wine is produced in the hills in the province of Verona. The soils are calcareous-marl and clayey, rich in iron and manganese.

The vines are vertical-trellised, with Guyot pruning and a planting density of 2024 plants per acre. The Corvina is harvested by hand in the first week of October and the Merlot is left on the vine to overripen through a natural "drying" process for 15 days.

#### WINEMAKING

After destemming and crushing, the separate musts are put into steel tanks for about 15 days, where fermentation takes place at an average temperature of 72°F-79°F. At the end of malolactic fermentation, the two wines are blended

#### AGEING

The wine ages in medium-sized Slavonian oak barrels and in small French oak casks for about 18 months.

#### TASTING NOTES

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.



**88** WINE & SPIRITS  
POINTS August 2014



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY  
SELECTIONS