



# BERTANI

SEREOLE SOAVE DOC 2016

## 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.

## APELLATION

Veneto, Italy

## VARIETAL COMPOSITION

100% Garganega

## TERROIR & VINTAGE NOTES

Sereole is a "cru" in the Soave Classica area, the Monte Tondo, situated between the municipalities of Soave and Monteforte d'Alpone. The soil is clay-loam with good amounts of organic matter, which enriches and brings out the typical notes of this grape variety. The Garganega grapes are Pergola-Veronese trained with a planting density of 1200 plants per acre and vertical trellised with a density of 2000 plants per acre. The manual harvest takes place in October.

## WINEMAKING

A soft pressing of the grapes, with a light skin contact. Fermentation in French oak vats at a temperature of 61°F. The grapes are destemmed and gently crushed with partial contact on the skins at a low temperature of 45°F, followed by fermentation at a controlled temperature of about 60°F in 75-hl French oak barrels.

## AGEING

Ageing takes place on the lees in large wooden barrels for about six months, followed by at least three months of bottle maturation.

## TASTING NOTES

The floral bouquet has overtones of elderflower and pear, developing into sweeter aromas of yellow-fleshed fruits such as apricot, pineapple and melon. Plush on the palate, balanced with sapid notes that enhance the structure. This Soave has a superior alance and personality, Sereole goes well with starters, soups and white meat.

## WINEMAKER

Andrea Lonardi

## TECHNICAL DATA

Acidity  
5.80 g/L - pH: 3.40  
RS: 6.8 g/L  
Alcohol  
15.5%



90  
POINTS

VINOUS  
June 2017



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