

BERTANI

BERTAROSE ROSÉ 2018



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.

Bertarose is a historic Bertani wine produced since the 1930s; today it has been given a modern makeover in order to bring out the fresh and pleasant features much sought after in a rosé. The excellent microclimate in the inland hills of Lake Garda, combined with an expert use of the variety and rigorous care in the vineyard, enables us to produces this fresh and well-balanced rosé.

APPELLATION

Chiaretto Veneto, Italy

VARIETAL COMPOSITION

75% Molinara, 25% Merlot

TERROIR & VINTAGE NOTES

The grapes are grown in hillside vineyards above Lake Garda, on calcareous-clay soils. The Molinara grapes are vertical-trellised and Guyot-pruned, with a planting density of 2,024 vines per acre. The Merlot is trained using the spurred cordon system, with 2,024 vines

Harvest is done at the end of September.

WINEMAKING

The two varieties are vinified separately, using an innovative on-theskins fermentation for the Molinara and off-the-skins fermentation for the Merlot.

AGEING

Once fermentation is finished, the two wines are blended and then aged in stainless steel tanks for about three months on the lees at the end of fermentation.

TASTING NOTES

Fresh aromas of pomegranate and redcurrants with notes of white flowers. Decisive on the palate, good body and good balance between acidity and tanginess. Excellent length. Perfect as an aperitif, it also goes well with salads, delicate-flavoured pasta dishes and white meat.



150 YEARS OF UNCOMPROMISING QUALITY













WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity

6 g/L - pH: 3.15

RS: 4.0 g/L

Alcohol

12%