



BERTANI

AMARONE DELLA VALPOLICELLA CLASSICO DOC 2009

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 seasonal trend of the 2009 vintage was marked by a harsh autumn and winter, with heavy rain. Summer continued on with hot weather and in September a record of excellent day-to-night temperature swings guaranteed an excellent vintage.

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 has an intense and approachable fruity expression, freshened by notes of medicinal herbs and dried flowers. The palate is seemingly never-ending and full, both savory and succulent. Soft tannins, chewy on long finish, great balance with acidity, this has a very nice mouthfeel that ends on an oaky character note.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

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



95 JAMES SUCKLING
POINTS November 2018

94 PTS DECANTER 11/17
92 PTS WINE ENTHUSIAST 3/19
91 PTS WINE SPECTATOR 11/20



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections