

# BERTANI

# SOAVE VINTAGE EDITION 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.

#### **APPELLATION**

Veneto (Verona IGT), Italy

## VARIETAL COMPOSITION

100% Garganega

# TERROIR & VINTAGE NOTES

The grapes for the Soave Vintage come from vineyards in the Soave hills. The very complex soils are of calcareous origin with a clay-loam texture.

## WINEMAKING

There are two harvests: the first takes place in the 3rd week of September where 40% of the grapes are crushed and traditionally fermentated off the skins at 58°F. The second harvest occures later in October. The carefully selected grapes are crushed and fermented on the skins at a temperature of 68°F, for 15 days.

## **AGEING**

Ageing takes place on the lees in concrete vats covered with glass bricks. This allows a slow and gradual ageing, thanks to the constant conditions of temperature and micro-oxygenation of this historic container.

### TASTING NOTES

Intense notes of white flowers and gooseberry bring to mind something original. It continues with notes of peach and apricot, suggesting its complexity and surprising personality. On the palate the acidity is vibrant, softened by intense notes of gooseberry, peach and apricot, all accompanied by a richness of taste that makes the aftertaste long and lingering. A white with a great personality and complexity, it goes well with flavorsome white meats and intensely-flavored fish dishes such as creamed salted codfish.



JAMES SUCKLING **POINTS** 



## TECHNICAL DATA

WINEMAKER

Andrea Lonardi

Acidity 6.2 g/L - pH: 3.26 RS: 4 g/L Alcohol 12.5%









