



Amarone della Valpolicella Classico DOCG 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.

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 vintage was marked by a rainy winter followed by early budding with above average temperatures and long rainless periods. The summer months of June and July had normal rains which guaranteed proper development of the bunches. Harvesting began early September with almost no rain and wide temperature swings between day and night.

WINEMAKING & AGING

After careful bunch selection, the grapes are taken to drying lofts and laid in a single layer on arèle -- 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. The wine was aged in large Slavonian oak barrels, with an average capacity of 60 hl, for about seven years, followed by bottle maturation for at least 12 months.

TASTING NOTES

A complex nose of dried cherry accented by walnuts and coffee which lead to wild herb, spices and a floral note. A full-bodied palate with intense fruit, well-balanced with firm tannins which lead to a long, lingering finish. This pairs well with red meat, game, mature cheeses, but it is also perfect as a meditation wine at the end of a meal.



BERTANI

DAL 1857

ORIGIN

Amarone Della Valpolicella Classico
DOCG, Veneto, Italy

GRAPE VARIETIES

80% Corvina Veronese; 20%
Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 15.4%, Closure: Cork

WINEMAKER

Andrea Lonardi



750ML

