



Amarone della Valpolicella Valpantena DOCG 2020

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

Vineyards are located in the hillsides of the Valpantena Cru, north of Verona. Soils are marl-limestone on the eastern slope of the valley and clay-limestone on the western slope. The training systems are Guyot and Pergola with the vines average age of 15 - 20 years.

WINEMAKING & AGING

The best grapes are selected so that only the healthiest and ripest bunches are sent to the drying rooms in the historic winery at Grezzana, where they are laid out in single-layer crates. In mid-January, the grapes are destemmed and crushed, then fermentation starts, at first at a temperature of 39°F- 41°F, which then reaches 72°F in the final stages. The wine is aged in 30-, 54- and 75-hectolitre barrels for 24 months followed by 6 months maturation in bottle.

TASTING NOTES

A rich wine with dark cherries and berries, a hint of tobacco and herbs. Mineral, spice and perfumed notes evolve over the silky texture and fine tannins. Pairs well with rich dishes, mature cheeses and strong-flavored meats.



BERTANI

DAL 1857

ORIGIN

Amarone Della Valpolicella DOCG,
Veneto, Italy

GRAPE VARIETIES

80% Corvina Veronese; 20%
Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 15.5%, Closure: Cork

WINEMAKER

Andrea Lonardi

