

Ognisanti Di Novare Valpolicella Classico Superiore 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

This wine is from the Ognisanti vineyard in Valpolicella Classica, and it is produced at the Tenuta Novare Estate in Arbizzano di Negrar. The Ognisanti vineyard, with a western exposure, is made up of eight terraces covering a total of 2.92 hectares, situated near the Ognisanti church. The soil is eocene limestone, white and pinkish-white marl, with a thin effective soil depth (50 cm) and a sandy-silty texture. The vines are Double Guyot trained with an average age of vines 20 years.

WINEMAKING & AGING

The wine is aged in French oak barrels for 12 months followed by at least 6 months in bottle.

TASTING NOTES

An intense, strong ruby color, with rich aromas of fresh red fruit and spices. The mouth filling palate is well-balanced by the acidity. The lengthy finish is marked by firm tannins.



BERTANI
DAL 1857

ORIGIN

Valpolicella Classico Superiore,
Veneto, Italy

GRAPE VARIETIES

95% Corvina Veronese (Novare
massal selection), 5% Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Andrea Lonardi

