



Recioto della Valpolicella 2019

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 are from the hills of the Valpantena, north of Verona. The vineyards are vertical-trellised, with Guyot pruning and a planting density of about 5,000 plants/ha. The soil is calcareous-marl in the east and calcareous-clay and rich in iron in the west.

WINEMAKING & AGING

Only the healthiest bunches with the best exposure to the sun are selected for this classic dessert wine. Immediately following harvest, the grapes are partially dried on traditional straw mats called arelle for up to 150 days. Fermentation initially takes place at a very low temperature (40°F) and then reaches 65°F. It is stopped before all the sugars are transformed into alcohol. The wine is aged in 30-hl cherry wood casks, for about 12 months, followed by a period of at least three months of bottle maturation.

TASTING NOTES

The wine has an intense ruby-red color, with a multitude of aromas on the nose: from the typical notes of plum, cherry and raspberry to hints of vanilla spice, hay and cocoa. The plush, dense palate gives way to a very spicy finish and a long aftertaste of fruits of the forest, chocolate and liquorice. It goes well with cakes and jam tarts, it is intriguing when paired with young and medium-matured cheeses with candied fruit.



BERTANI

DAL 1857

ORIGIN

Recioto della Valpolicella Valpantena
DOC, Veneto, Italy

GRAPE VARIETIES

85% Corvina Veronese, 10% Merlot,
5% Rondinella

SIZES

500ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Andrea Lonardi



500ML

