



Sereole Soave 2021

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

Sereole is a "cru" in the Soave Classica area, the Monte Tondo, situated between the municipalities of Soave and Monteforte d'Alpone. The soil is clay-loam with good amounts of organic matter, which enriches and brings out the typical notes of this grape variety. The grapes are from the Sereole vineyard in the Soave Classico zone Sereole vineyard, situated between the municipalities of Soave and Monteforte d'Alpone. The soils are marl-limestone, with vines that average 20 years old and are guyot-trained.

WINEMAKING & AGING

A soft pressing of the grapes, with a light skin contact. Fermentation in French oak vats at a temperature of 61°F. The grapes are destemmed and gently crushed with partial contact on the skins at a low temperature of 45°F, followed by fermentation at a controlled temperature of about 60°F in 75-hl French oak barrels. aging takes place on the lees in large French oak vats for 4-5 months, followed by at least three months of bottle maturation.

TASTING NOTES

The floral bouquet has overtones of elderflower and citrus, developing into sweeter aromas of yellow-fleshed fruits such as apricot, pineapple and melon. The palate is plush and complex with a slight mineral note. This Soave has a superior balance and personality, Sereole goes well with starters, soups and white meat.



750ML



BERTANI

DAL 1857

ORIGIN

Soave DOC, Veneto, Italy

GRAPE VARIETIES

100% Garganega

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, Closure: Cork

WINEMAKER

Andrea Lonardi



@palmbayinternational

PALMBAY.COM