



# Valpolicella Ripasso DOC 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. Bertani Ripasso combines the richness, flavor and texture of Amarone along with the freshness and vibrancy of Valpolicella.

## TERROIR & VINTAGE NOTES

The wine is produced in the hills of the Valpantena and Valpolicella Classica area. Valpolicella is a continental climate with a strong Mediterranean influence due to the proximity of Lake Garda. In Summer, days are hot and humid and fresh and windy at night. The night weather contributes to the development of a typical peppery character in the wines from Valpolicella. Vineyard soils in Valpolicella consist of white limestone (calcium carbonate) and red limestone soils (Iron + Manganese), which create salty (not mineral) wines. The vines are vertical-trellised, with Guyot pruning with an average age of 15-20 years.

## WINEMAKING & AGING

The tradition of drying grapes in Valpolicella is due to the fact that because of the very cool climate, grapes would not reach maturity and proper sugar concentration to produce dry wines. If left alone, wines would only reach 9-10% alcohol content. Today, because of climatic changes over the last few decades, grapes reach phenolic maturity and even a base Valpolicella can produce above 12% alcohol wines. For this reason, Valpolicella is similar today to a Beaujolais Cru. Latitude wines are between Beaujolais & Burgundy. The first fermentation takes place in special wide and shallow steel tanks, which are ideal for increasing contact between must and skins, at a temperature of 68°F to 72°F, lasting for about two weeks. Second fermentation, Ripasso, takes place month later in March. The wine ages in 30, 50 and 75hl Veronese-Bertani French oak barrels for nine months followed by three months in bottle.

## TASTING NOTES

Intense ripe red fruits on the nose, with blackcurrant, sweet spices and chocolate. The wine is velvety and well-balanced, full and round while maintaining a lively and intense grip and sapid finish. Ideal with roasted and grilled red meat and flavorful first-course dishes. It also pairs well with medium-strong cheeses.



750ML



# BERTANI

DAL 1857

## ORIGIN

Valpolicella Ripasso DOC, Veneto, Italy

## GRAPE VARIETIES

80% Corvina Veronese, 15% Rondinella, 5% Merlot

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13.5%, TA: 5.5, Closure: Cork

## WINEMAKER

Andrea Lonardi



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