

BERTANI, AMARONE VALPANTENA



DESCRIPTION

An intense red colour with purplish highlights. On the nose, marked and intense aromas of very ripe cherries, sour cherries, fruits of the forest, spicy and nutty notes typical of the Valpantena. Good follow-through of red fruits on the palate, with supple tannins to give depth.

VINIFICATION

The harvest is done by hand and starts in the middle of September. The best grapes are selected so that only the healthiest and ripest bunches are sent to the drying rooms of the winery in 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 4°- 5°C, which then reaches 22°C in the final stages. A part ages in Slavonian oak barrels with an average capacity of 25 hl, and a small part in barriques for about 24 months. Bottling is followed by at least six months of maturation.

UNIQUE SELLING POINTS

- The name Valpantena means 'valley of the gods'.
- Manual harvest.
- Showpiece of the Bertani family.
- Work is carried out according to the principles of sustainability (no insecticides, herbicides, or synthetic products).

ADDITIONAL INFORMATION

Grape variety: Corvinone,Rondinella
Brand: Bertani
Country: Italy
Region: Valpolicella
Area: Veneto
Color: Red
Category: Wine
Flavor profile: Intense,Classic,Powerful
Alcohol percentage: 15.5