

BERTANI, AMARONE CLASSICO DELLA VALPOLICELLA



DESCRIPTION

An intense red colour with purplish highlights; intense hints of redcurrants, plums, raspberries, sour cherries balanced by spicy notes reminiscent of pepper and cinnamon. On the palate it is approachable, fresh and pleasant, thanks to good balance between acidity, savoury notes and richness of flavour.

VINIFICATION

The harvest is done by hand in the last ten days in September. After destemming and crushing, the must is fermented in wide and shallow steel tanks, ideal for increasing contact between skins and must and for limiting mechanical intervention. Ageing in concrete vats lined with glass bricks in the underground part of the cellar for about 6 months and then in the bottle for at least 3 months.

ADDITIONAL INFORMATION

Grape variety: Rondinella
Brand: Bertani
Country: Italy
Region: Valpolicella
Area: Veneto
Color: Red
Category: Wine, Cellar remnants
Flavor profile: Classic, Powerful, Spicy
Alcohol percentage: 15