

BERTANI, VALPOLICELLA RIPASSO VALPANTENA



DESCRIPTION

It has an intense purple-red colour with purplish highlights. On the nose it has a very clean and intense aroma of ripe red fruit with hints of dark fruit, such as bramble, blackcurrant and ripe cherry. It is velvety and well-balanced, full and round while maintaining a lively and intense grip, with a sapid aftertaste.

VINIFICATION

First fermentation: the harvest is done by hand at the end of September. Fermentation in special wide and shallow steel tanks, which are ideal for increasing contact between must and skins, at a temperature of 20 to 22°C and lasting for about two weeks. Second fermentation «RIPASSO»: takes place in March on the Amarone skins that still have a good content of active yeasts, which allow the wine to ferment a second time. 9 months oak aging.

ADDITIONAL INFORMATION

Grape variety: Corvina,Merlot,Rondinella
Country: Italy
Region: Valpolicella
Area: Veneto
Color: Red
Category: Wine
Flavor profile: Classic,Powerful,Spicy
Alcohol percentage: 13.50