

Bertarose Rosé 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. Bertarose is a historic Bertani wine produced since the 1930s; today it has been given a modern makeover in order to bring out the fresh and pleasant features much sought after in a rosé.

TERROIR & VINTAGE NOTES

The grapes are grown inland hills of Lake Garda and with young Valpolicella vines. The soils are clay-limestone, Guyot trained vines, averaging 10 years, and planting density is 4500 – 5000 vines per hectare. Harvest is done at the end of September. The excellent microclimate in the inland hills of Lake Garda, combined with an expert use of the variety and rigorous care in the vineyard, enables Bertani to produce this fresh and well-balanced rosé.

WINEMAKING & AGING

The varieties are vinified separately in stainless steel with controlled skin contact. After blending, the wine rests in stainless steel tanks for three months.

TASTING NOTES

Aromas of berries and spices. The palate balances good structure and vibrant acidity, with a fresh, pleasant finish. Perfect as an aperitif, the wine is ideal paired with salads, delicate flavored pasta dishes and white meat.



BERTANI

DAL 1857

ORIGIN

Veneto IGT, Veneto, Italy

GRAPE VARIETIES

50% Corvina, 30% Molinara, 10% Corvinone, 10% Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 5.2, Ph: 3.25, Closure: Cork

WINEMAKER

Andrea Lonardi



750ML

750ML

750ML

