

Recioto della Valpolicella Valpantena DOCG 2023

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.

TERROIR & VINTAGE NOTES

The grapes are from the hills of the Valpantena, north of Verona. The vineyards are vertical-trellised, with Guyot pruning and a planting density of about 5,000 plants/ha. The soil is calcareous-marl in the east and clay-limestone on the western slope.

WINEMAKING & AGING

Only the healthiest bunches with the best exposure to the sun are selected for this classic dessert wine. Immediately following harvest, the grapes are partially dried on traditional straw mats called arelle for up to 150 days. Fermentation initially takes place at a very low temperature (40°F) and then reaches 65°F. It is stopped before all the sugars are transformed into alcohol. The wine is aged in 30-hl cherry wood casks, for about 12 months, followed by a period of six months of bottle maturation.

TASTING NOTES

Aromas of forest fruit like wild berry jam, hints of tobacco, chocolate and licorice. The plush, dense palate gives way to a very spicy and long finish.



BERTANI

DAL 1857

ORIGIN

Recioto della Valpolicella Valpantena
DOC, Veneto, Italy

GRAPE VARIETIES

85% Corvina Veronese, 10% Merlot,
5% Rondinella

SIZES

500ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Andrea Lonardi



500ML

500ML

500ML

