

Soave Vintage Edition 2020

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 vineyards are on the western slope of the Soave hill. The vines are Pergola trained and have an average age of 30 – 40 years.

WINEMAKING & AGING

Some of the grapes, about 40%, are picked in September and the must is kept cold. The remaining grapes are picked in the first ten days of October, after careful bunch selection, and macerated with the skins on the cold must. The grapes macerate for 3–4 days. This process is a new interpretation of the 1930s production technique, to give the wine more freshness. The wine is aged in concrete vats for 9 months followed by 6 months bottle maturation.

TASTING NOTES

The nose is reminiscent of peach, pear and apricot, with a plush and caressing palate and good length. This will pair beautifully with white meats and flavorful fish dishes.



750ML



BERTANI

DAL 1857

ORIGIN

Soave DOC, Veneto, Italy

GRAPE VARIETIES

100% Garganega

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 5.9, Ph: 3.32, Closure: Cork

WINEMAKER

Andrea Lonardi

