

## Velante Bertarose 2025

### BACKGROUND

It is rare that a simple vision has the power to span centuries. For Giovan Battista and Gaetano Bertani, founded in 1857, they wagered that painstaking quality would be the future of Valpolicella wines — and they were right. From their earliest days, the Bertani brothers stood out for their drive and innovation. Their Soave was served at the coronation of King George VI in 1937, and they pioneered Amarone della Valpolicella in the 1950s — before it was recognized as a DOC in 1968 or granted DOCG status in 2010. Today, 'Bertani' and 'Amarone' are nearly synonymous. Bertani produces wine from two celebrated estates: their original property in Grezzana (Valpolicella Valpantena) and the prestigious Tenuta Novare (acquired 1957) in Valpolicella Classica — featuring marine gravel, limestone, clay, and rare volcanic basalt soils. Velante Bertarose is crafted from classic Amarone grapes grown in the clay-limestone soils of the inland hills of Lake Garda — a microclimate of warm sunshine and gentle breezes. A fresh, approachable rosé for everyday pleasure: aromas of berries and spice, vibrant acidity, savory mineral character, and a clean, pleasant finish.

### TERROIR & VINTAGE NOTES

Velante Bertarose is sourced from the inland hills of Lake Garda in the Veneto. Clay-limestone soils are ideal for vibrant, fresh wines. Guyot-trained vines average 10 years of age, planted at 4,500–5,000 vines per hectare. Grapes are harvested at the end of September. The excellent inland Lake Garda microclimate — warm days, cool nights, natural ventilation — delivers aromatic intensity and freshness.

### WINEMAKING & AGING

The varieties are vinified separately in stainless steel with controlled skin contact to extract color and delicate aromatics. After blending, the wine rests in stainless steel tanks for three months before bottling, preserving freshness and natural character.

### TASTING NOTES

Fresh aromas of berries and spice. Good structure and vibrant acidity on the palate, balanced by earthy minerals and savory notes, leading to a fresh, pleasant finish.



### ORIGIN

Verona 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

Pietro Riccobono



750ML

750ML

750ML

750ML

