

Velante Due Uve 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 Due Uve — 'two grapes' — blends the aromatic character of Sauvignon Blanc with the crisp freshness of Pinot Grigio, from the gravelly soils of Romans d'Isonzo. The Sauvignon delivers herbaceous, citrusy aromas; the Pinot Grigio brings structure and acidity. Light, dry, and irresistibly drinkable.

TERROIR & VINTAGE NOTES

Velante Due Uve is sourced from Bertani's vineyards in the Romans d'Isonzo area of the Veneto. The soils are gravelly and well-draining, ideal for fresh, aromatic white wines. Vines are Double Guyot-trained and average 10 to 15 years in age. Grapes are harvested at the beginning of September, preserving natural acidity and vibrant fruit character.

WINEMAKING & AGING

The Sauvignon Blanc and Pinot Grigio are fermented separately off the skins in stainless steel at around 60°F, preserving each variety's distinct aromatics. Following fermentation, the two are blended and the wine sees only stainless steel until bottling, followed by three months of bottle maturation.

TASTING NOTES

Aromas of sage, ripe peach, elderflower, and green pepper. Crisp and tangy on the palate, with the Pinot Grigio dominant and a lingering, refreshing finish.



ORIGIN

Bianco Friuli DOC, Veneto, Italy

GRAPE VARIETIES

50% Pinot Grigio, 50% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Pietro Riccobono



750ML

750ML

750ML

750ML

