2015 Amarone Classico DOCG, Bertani



Code 65146115	Practice Yes
Product STILL	Acidity 5.3 g/L
Style Red, Richly Textured and Full- Bodied	Residual Sugar 5 g/L
pH Level 3.55	Organic No
ABV 15.50 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	

Country: Italy

Region: Veneto

Sub-Region: Amarone della Valpolicella

Grapes: Grape Corvina 80 ; Grape Rondinella 20

Tasting Note:

Silky Amarone, the rich, textured dry red of the Veneto, like a savoury port, with flavours of prunes and Morello cherries and a heady bouquet of nuts, tobacco, dried flowers and sweet spices.

Winemaking: The harvest is done by hand in the second week of September. After careful bunch selection, the grapes are taken to the drying rooms and laid in a single layer on bamboo racks. They remain here for about 120 days to gain better concentration, favouring the development of a rich aromatic profile. In mid-January the grapes are destemmed and crushed. Maceration at 4-5°C for about 20 days, then a slow fermentation starts – about 30 days in concrete vats at a maximum temperature of 18°C. Ageing: Amarone Classico Bertani ages in Slavonian oak barrels, with an average capacity of 60 hl. for about six years. Then it matures in the bottle capacity of 60 hl, for about six years. Then it matures in the bottle for at least 12 months.

Vineyard :

Grape varieties and vineyards: 80% Corvina Veronese and 20% Rondinella. The vines are vertical-trellised and Guyot trained, with a planting density of 5000 vines/ha. Production area: The grapes come from the Tenuta Novare vineyards at Arbizzano di Negrar, in the heart of the Valpolicella Classica area, with calcareous-marl soils, devoted exclusively to the production of Amarone.

Food matching:

Roasted Lambs and vegetables with wild herbs, slow cooked stews or pure dark chocolate.





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