



## BERTANI AMARONE

*Located near Verona in the province of Veneto in northeast Italy, Casa Vinicola Bertani is one of the region's most important and influential wine producers. Bertani produces a full spectrum of the classic wines of the Veneto and has enjoyed a reputation for quality from the start.*

*Bertani was founded in 1857 by brothers Gaetano and Giovan Battista Bertani. Prosperous wine merchants who believed that quality winemaking held the key to the future, the Bertanis invested their funds in buying some of the finest vineyards in the province and making their own wines. Consequently, unlike most other local producers, Bertani owns its own vineyards and so is able to oversee the entire winemaking cycle from start to finish.*

*Through the introduction of longer aging techniques, Bertani transformed the traditionally sweet or sparkling red, Recioto della Valpolicella, into the dry, opulent red we know today as Amarone, one of Italy's most revered red wines. Bertani Amarone is justly celebrated as a standard bearer for its category.*

### PRODUCTION AREA

Country: Italy  
Region: Veneto  
Appellation: Amarone della Valpolicella DOC

Carefully selected grape bunches are hand-harvested in Bertani's best Valpolicella vineyards in Fumane, Marano and the Novare Valley. Unlike most leading Amarone producers, who buy grapes from outside growers, Bertani's harvest originates entirely in the firm's own vineyards. With marly-calcareous soil sheltered by surrounding woodland, these vineyards offer the ideal terroir for nurturing the quality of grapes necessary for producing a world-class Amarone.

### GRAPE VARIETIES

70% Corvina Veronese; 25% Rondinella; 5% Molinara

### PRODUCTION TECHNIQUES

Harvest begins in early October and extends over a two-week period. After harvest, ripe, unblemished grapes from the uppermost portions of each cluster -- those grapes richest in sugar and extracts -- are painstakingly detached and laid out to dry on cane mats. The mats are stored on raised platforms in airy lofts, sheltered by a roof but otherwise exposed to drying breezes on all sides. During the drying period, grapes are affected by "noble rot," or *botrytis cinerea*. By the time they are ready to undergo maceration and fermentation in February, they will have lost up to 60% of their water content. A lengthy maceration period ensues, a factor responsible for Amarone's tremendous body and structure. After a controlled fermentation, the wine is transferred into oak casks for a period of 5-8 years during which it is racked twice annually prior to bottling.

### AGING

5-8 years in Slavonian oak casks, plus one year in bottle prior to release.

### DESCRIPTION

**Color:** Deep garnet red  
**Aroma:** Generous aroma of freshly-picked cherries mingled with notes of sour cherries, vanilla and an agreeable trace of spiciness  
**Taste:** Dry, full-bodied and amply structured; cherries, red berries and a hint of vanilla lead into a dazzling finish that recalls walnuts and hazelnuts

### BOTTLE SIZES

750 ml

