

BERTANI®



AMARONE CLASSICO

Amarone della Valpolicella Classico Doc

A timeless wine.

Production area

Valpolicella Classica, Tenuta Novare ad Arbizzano di Negrar.

Soil Calcareous and basaltic.

Vitigni 80% Corvina Veronese, 20% Rondinella.

Winemaking

Traditional natural method. Left to dry on arèle (traditional bamboo cane racks): 120 days. Crushing in the first days of January. Fermentation in concrete vats. Ageing for 6-7 years in 60-hl Slavonian oak barrels.

Style A wine that strongly conveys its identity, with personality and recognisability. It is a distinctive Amarone with a classic style, where elegance prevails over power. Complex, balanced and well-orchestrated. A wine with an invaluable and extraordinary longevity. An intense red colour, with garnet nuances. Typical and marked notes of plum, cherry and morello cherry on the nose, followed by a wide variety of tones: nuts, tea leaves, liquorice and spices. On the palate, overtones of red berry fruit, softened by velvety notes of vanilla, in perfect balance with the acidity and tannic notes.

Pairings

It can be paired with red meat, game and mature cheese, but it is also perfect at the end of a meal and as a “conversation” wine.

0,75 l. - 1,5 l. - 3 l.