

# BERTANI®



## AMARONE DELLA VALPANTENA

Amarone della Valpolicella Valpantena Docg

*Modernly typical. The young version of Bertani's Amarone from the Valpantena.*

### *Production area*

Vineyards of the Valpantena.

### *Soil*

Calcareous-marl, eastern slope.

Calcareous-clay, western slope of the valley.

### *Vitigni*

80% Corvina Veronese, 20% Rondinella.

### *Winemaking*

Drying in the lofts of the Grezzana winery. Fermentation with long maceration on the skins to extract the fruity notes.

Ageing: Slavonian oak and barriques for about 24 months.

### *Style*

A modern Amarone, balanced and elegant, with fruity notes of cherries and blackberries, appealing spicy notes typical of the Valpantena.

Soft, silky and creamy palate.

### *Pairings*

A full-bodied wine that requires pairing with rich dishes, mature cheeses and intense-flavoured meat.

*0,375 l. - 0,75 l. - 1,5 l.*