

BERTANI®



CATULLO

Valpolicella RIPASSO

Denominazione di Origine Controllata Classico Superiore

Production area

From the Tenuta Novare, Valpolicella Classica, terraced vineyards.

Soil

Calcareous-marl, with limestone deposits.

Grape varieties

70% Corvina Veronese, 20% Corvinone, 10% Rondinella.

Winemaking

Second fermentation «ripasso».

In March, the fresh, young vintage Valpolicella undergoes a secondary fermentation on the still slightly sweet Amarone skins.

Aging in 75 hl French oak barrels for 12 months, and one year in concrete vats. Then, the wine rests for about 6 months in bottle.

Style

Wine of medium body, with gentle spicy notes of vanilla and chocolate and the typical notes of cherry, black cherry and white pepper.

On the palate, freshness and drinkability (typical of Valpolicella) combine with a silky tannic structure and an intense aromatic persistence, typical of Amarone. Fresh, soft and sapid finish.

A elegant, balanced and harmonic wine with a classic style.

Pairings

Medium-matured cheeses, grilled and roast meat, game.