

BERTANI®



RECIOTO BERTANI

Recioto della Valpolicella Valpantena Docg
Before Amarone.

Production area

Valpantena vineyards.

Soil

Calcareous-marl, eastern slope. Calcareous-clay, western slope.

Vitigni

85% Corvina Veronese, 10% Merlot, 5% Rondinella.

Winemaking

Drying in the lofts of the Grezzana winery.

Fermentation is interrupted when the residual sugar is 120 g/L.

Ageing: cherry-wood barrels for about 12 months.

Style

Dense and velvety, but never cloying; sweet, fragrant and intense with typical notes of cherry, which are enhanced by the ageing.

The sugars are not high, leaving a lingering aftertaste of fruits of the forest, chocolate and liquorice.

Pairings

It goes well with oven-baked cakes and fruit tarts; it makes an intriguing pairing with young and medium-matured cheeses.

0,50 l.