

BERTANI®



RIPASSO BERTANI

Valpolicella Ripasso Doc

Made in Bertani. “How” is important, “where” is fundamental.

Production area

From the Tenuta Novare, Valpolicella Classica and Valpantena vineyards.

Soil

Calcareous-marl, clay and basalt.

Vitigni

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

Winemaking

Second fermentation “ripasso”.

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

Ageing in 50-hl French oak barrels (9 months).

Style

A warm, ripe wine in which the characteristics of Valpolicella are highlighted, linked to freshness and drinkability, but also the richer and more concentrated notes of chocolate and sour cherry, ascribable to the dried grapes.

Pairings

Flavoursome pasta and rice dishes, such as Porcini mushroom risotto, Amatriciana pasta and Carbonara; grilled and roast meat.

It also goes well with medium-matured cheeses.

0,75 l.