

# BERTANI®



## VALPOLICELLA BERTANI

Valpolicella Doc

*When Valpolicella becomes a question of style and identity.*

### *Production area*

From the Tenuta Novare, Valpolicella Classica and Valpantena vineyards.

### *Soil*

Calcareous-marl, clay and basalt.

### *Vitigni*

80% Corvina Veronese, 20% Rondinella.

### *Winemaking*

Traditional winemaking.

Ageing in concrete vats for about 6 months. In this period the wine is completed in harmony and balance, in perfect Bertani style.

### *Style*

An extraordinarily elegant and pleasant Valpolicella, with notes of fresh fruit, especially cherries, typical of Valpolicella Classica which blend with the notes of white pepper and silky tannins typical of the Valpantena.

### *Pairings*

It is ideal with medium-flavoured pasta and rice dishes, flavoursome white meat or grilled red meat and medium-matured cheeses.

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