



# BERTANI®

VITIVINICOLTORI DAL 1857

---

## Ognisanti

Valpolicella Classico Superiore  
Denominazione di Origine Controllata

'Ognisanti' is the Tenuta Novare "cru" and owes its name to a little old church of the same name located in the middle of the vineyard and belonging to Saint Thomas's monks for many centuries. Ognisanti is a Valpolicella Classico Superiore with extraordinary complexity and fullness, the result of expert vinification of carefully selected small bunches.

---

**Grape varieties and vineyards:** 80% Corvina Veronese and 20% Rondinella. Vertical-trellised with Guyot pruning, planting density 5000 plants/ha, with massal selection carried out on the old vines at the Tenuta Novare.

**Production area:** Ognisanti is a Tenuta Novare cru, in the heart of the Valpolicella Classica area. The south-facing hillside soil is calcareous with stones that help drainage.

**Vinification:** The harvest is slightly late, in the second half of October, possible only in particularly suitable areas such as the Ognisanti vineyard, to create a wine with great concentration and the typicity of the sweet and soft flavours of this land.

A long maceration is followed by fermentation at a constant and controlled temperature of 20°C.

**Ageing:** Aged in French oak barriques for 18 months (□ new and □ used). Followed by at least 6 months of bottle maturation.

**Tasting notes:** Ognisanti is an intense red-coloured wine with garnet highlights. A marked range of aromas on the nose that combine ripe red fruit, such as cherry and sour cherry compote, with spices and eucalyptus. Full and caressing on the palate for its plushness, with hints of prunes and cherries.

**Food pairings:** Ognisanti is a wine that goes well with elaborate and intense dishes, to soften and enhance the velvety nuances, typical of the Valpolicella Superiore. Ideal with char-grilled meat, roasts, game and mature cheese.

