



BERTANI®

VITIVINICOLTORI DAL 1857

Soave Vintage Edition

Soave Doc

Denominazione di Origine Controllata

Soave was one of the first Italian wines to be recognised as “typical and fine” already in 1931. Bertani’s Soave was the image of this wine in the world. With the Soave Vintage we would like to make it in the original way but also as a modern Soave: the colour is slightly more intense, the wine is fresh and crisp. Fine and elegant with aromatic notes of ripe fruit, peach and pear, with vegetal sensations reminiscent of sage, mint and elderflower.

Grape varieties and vineyards: 100% Garganega. The vines are Pergola-Veronese trained, with a planting density of 3000 plants per hectare and are on average 40 years old.

Production area: The grapes for the Soave Vintage come from vineyards in the Soave hills. The very complex soils are of calcareous origin with a clay-loam texture.

Vinification: First harvest: part of the grapes, about 40%, are picked in the last ten days of September, crushed and fermented off the skins at 14°C.

Second harvest: the rest of the grapes are carefully selected and picked at the end of October, crushed and fermented on the skins at a temperature of 20°C, for 15 days.

Ageing: Ageing takes place on the lees at the end of fermentation in concrete vats covered with glass bricks. This allows a slow and gradual ageing, thanks to the constant conditions of temperature and micro-oxygenation of this historic container.

Tasting notes: A shining yellow colour with golden highlights. Intense on the nose, layered, surprising and unique. Intense notes of white flowers and gooseberry bring to mind something original. It continues with notes of peach and apricot, suggesting its complexity and surprising personality.

On the palate the acidity is vibrant, softened by intense notes of gooseberry, peach and apricot, all accompanied by a richness of taste that makes the aftertaste long and lingering.

Food pairings: A white with a great personality and complexity, it goes well with flavoursome white meats and intensely-flavoured fish dishes such as creamed salted codfish.

