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## Amarone Classico Bertani

Amarone della Valpolicella Classico  
Denominazione di Origine Controllata

Amarone Classico Bertani is a timeless wine that expresses the unique style that Bertani has always dedicatedly pursued. It is a classic style that does not need to change because it is always up-to-date. Amarone is made from Corvina and Rondinella grapes grown in the Tenuta Novare hills, in the heart of the Valpolicella Classica area, in vineyards devoted entirely to producing drying grapes. Bertani has been making Amarone Classico since 1958, it is the perfect harmony between time, nature and man: we devote all of our know-how and our passion to it, with a long waiting period and great care. The grapes are set aside to dry on the "aréle" (racks made from bamboo canes), according to the traditional production method. Fermentation in concrete and ageing in large barrels for at least six years give it a stable structure, making it one of the longest-lived red wines in the world.

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**Grape varieties and vineyards:** 80% Corvina Veronese and 20% Rondinella. The vines are vertical-trellised and Guyot trained, with a planting density of 5000 vines/ha.

**Production area:** The grapes come from the Tenuta Novare vineyards at Arbizzano di Negrar, in the heart of the Valpolicella Classica area, with calcareous-marl soils, devoted exclusively to the production of Amarone.

**Vinification:** The harvest is done by hand in the second week of September. After careful bunch selection, the grapes are taken to the drying rooms and laid in a single layer on bamboo racks. They remain here for about 120 days to gain better concentration, favouring the development of a rich aromatic profile. In mid-January the grapes are destemmed and crushed. Maceration at 4-5°C for about 20 days, then a slow fermentation starts – about 30 days in concrete vats at a maximum temperature of 18°C.

**Ageing:** Amarone Classico Bertani ages in Slavonian oak barrels, with an average capacity of 60 hl, for about six years. Then it matures in the bottle for at least 12 months.

**Tasting notes:** An intense red colour, with garnet nuances. Firstly there are the typical notes of plum, cherry and morello cherry on the nose, followed by a great variety of tones: nuts, tea leaves, liquorice and spices. On the palate there are hints of red berry fruits, softened by plush vanilla notes, in perfect harmony with the acidity and tannins.

**Food pairings:** It can be drunk with red meat, game, mature cheeses, but it is also perfect as a meditation wine at the end of a meal.

