

BERTANI

DAL 1857



VALPOLICELLA RIPASSO CLASSICO SUPERIORE

Catullo

A medium-structured wine with delicate spicy notes of vanilla and chocolate, together with typical overtones of cherry, sour cherry and white pepper. The palate stands out for its easy drinkability, typical of Valpolicella, as well as the silky tannic structure and intense aromatic length. The finish is fresh, soft and sapid. This wine features a classic, elegant, balanced and well-orchestrated style.

Grape varieties

70% corvina veronese, 20% corvinone,
10% rondinella

Production zone

Valpolicella Classica, Tenuta Novare Estate in
Arbizzano di Negrar

Soil

Marl-limestone, with clay deposits

Training system

Double Guyot

Density of planting

5000 vines per hectare

Yield

100 quintals per hectare

Average age of vines

20 years

Winemaking

This wine is made with second fermentation, called ripasso. In March, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone Classico skins.

Ageing

In 75-hectoliter French oak barrels for 12 months, plus a further year in 100-hectoliter concrete vats

Bottle maturation

At least 6 months

Analytical data

Alcohol content 13,5% - Total acidity 5,3 g/l - pH 3,48

Food match suggestions

A firmly structured wine ideal with medium-mature cheese, grilled meat, roasts and game.

Wine format

0,75 L