BERTANI
VITIVINICOLTORI DAL 1857

BERTANI SECCO-BERTANI

Located near Verona in the province of Veneto in northeast Italy, Casa Vinicola Bertani is one of the region's most important and influential wine producers. Bertani produces a full spectrum of the classic wines of the Veneto and has enjoyed a reputation for quality from the start.

Bertani was founded in 1857 by brothers Gaetano and Giovan Battista Bertani, prosperous wine merchants who believed that quality winemaking held the key to the future. The Bertanis invested their funds in buying some of the finest vineyards in the province and making their own wines. As a result, unlike most other local producers, Vinicola Bertani owns its own vineyardsand so is able to oversee the entire winemaking cycle from start to finish.

Bertani owns vineyards and cellars in the Valpantena as well as land in the Soave area and in the areas around Lake Garda. The company headquarters are in the original cellars in Grezzana, north-east of Verona, where the historic vineyards are still to be found and where the work of vinification, aging and bottling take place today.

PRODUCTION AREA

Country: Italy
Region: Veneto
Appellation: IGT Veronese

Secco-Bertani was the first wine ever produced at Bertani in 1870, a milestone in the history of wine-making and the first example of quality wine from the Verona region.

From prime estate vineyards in the heart of Verona's Valpolicella wine district. The vines are cultivated using the Vertical Shoot Position method. Vines are trained using the Guyot method with a density of 12,355 vines/acre.

GRAPE VARIETIES

80% Corvina Veronese and 20% Merlot

PRODUCTION TECHNIQUES

The Corvina grapes are hand-harvested in early October. After de-stemming, the varietals are fermented separately in stainless steel tanks for a period of 15 days at a temperature between 72°F and 79°F. The juice then goes through malolactic fermentation and the two varieties are blended together.

AGING

The wine ages for 12 months in medium Slavonian oak barrels and French barriques

DESCRIPTION

Color: Intense red with hints of violet
Aroma: Lovely ripe blueberry, chocolate, nuts and aromatic herbs
Taste: Round and fresh with complex flavors of cherry, licorice and a long, silky finish.

ANALYSIS

Alc: 13% RS: 4 g/L TA: 5.4 g/L pH: 3.45

SERVING SUGGESTIONS

Excellent with hard cheeses, pastas in hearty red sauce, roasted beef medallions and pork dishes.

BOTTLE SIZES

750 ml

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