

# BERTANI

## AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2012

### BACKGROUND

Bertani's impact on Veneto wine making, particularly in Amarone production, is so considerable that 'Bertani' and 'Amarone' are nearly synonymous. Their 150+ year history is dotted with groundbreaking initiatives and royal accreditation. While respectful of their past, Bertani strives towards innovation, using progressive techniques and equipment allied with extensive experience and a deeply felt respect for tradition to provide wines of uncompromising quality.

### APELLATION

Amarone della Valpolicella Classico DOCG, Italy

### VARIETAL COMPOSITION

80% Corvina Veronese, 20% Rondinella

### TERROIR & VINTAGE NOTES

The grapes come from the Tenuta Novare vineyards at Arbizzano di Negrar, in the heart of the Valpolicella Classica area. Their 550 acre vineyards are covered with calcareous-marl soils and are devoted exclusively to the production of Amarone. The vines are vertical-trellised and Guyot trained, with a planting density of 2,025 vines per acre.

The 2012 vintage was marked by a relatively mild winter with low rainfall. This brought about slightly earlier budbreak than historic averages; plant growth was slowed down by a slight return of cold weather in April and May, factors that delayed flowering by a week compared to 2011. The summer season progressed with high temperatures, inconsistent rainfall stressing the vines. This affected acidity levels, but fortunately not the pH. Lower temperatures and rain at the end of August, allowed the vines to re-establish balance. Mild diurnals allowed the vines to ripening perfectly. The 2012 vintage will be remembered for the significant stress the vine had to overcome; as a consequence, the yield/hectare of this vintage was relatively low, with excellent grape health and overall good quality. Harvest began on September 10th.

### WINEMAKING

After careful bunch selection, the grapes are taken to drying lofts and laid in a single layer on arèle -- bamboo racks. They remain here for about 120 days, losing up to 60% of their water content. In mid-January the grapes are destemmed and crushed. Maceration at 40°F for about 20 days, then a slow fermentation starts – about 30 days in concrete vats at a maximum temperature of 64°F.

### AGEING

The wine was aged in large Slavonian oak barrels, with an average capacity of 60 hl, for about seven years, followed by bottle maturation for at least 12 months.

### TASTING NOTES

A complex nose of dried cherry accented by walnuts and coffee which lead to wild herb, spices and a floral note. A full-bodied palate with intense fruit, well-balanced with firm tannins which lead to a long, lingering finish. This pairs well with red meat, game, mature cheeses, but it is also perfect as a meditation wine at the end of a meal.



### WINEMAKER

Andrea Lonardi

### TECHNICAL DATA

Alcohol  
15.4%

# BERTANI

DAL 1857



**98** #90 TOP 100  
POINTS WINES OF 2021  
(Nov '21)  
JAMES SUCKLING  
February 2022



TAUB FAMILY  
SELECTIONS