



# BERTANI®

VITIVINICOLTORI DAL 1857

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## Recioto Bertani

Recioto della Valpolicella Valpantena  
Denominazione di Origine Controllata e Garantita

Bertani produces Recioto with two grapes grown in the hills of the Valpantena, the same varieties used to make Amarone. We use the smallest bunches with the best exposure to the sun, then dried on the traditional “arele”, bamboo racks, for about three months. The typical notes of cherry are brought out by the unusual ageing in cherry wood barrels and eventually become a concentration of morello and sour cherry. Recioto is dense and velvety but never cloying; it leaves the palate clean with an aftertaste of walnuts that makes it unique among sweet wines: sweet, intense red with elegant oak tannins.

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

**Production area:** The hills of the Valpantena, north of Verona. The soil is calcareous-marl in the east and calcareous-clay and rich in iron in the west.

**Vinification:** The harvest is done by hand at the end of September. Only the healthiest bunches with the best exposure to the sun are selected. The grapes are taken to the drying rooms where they rest in single-layer crates for about 150 days.

Fermentation initially takes place at a very low temperature (4°-5°C) and then reaches 18°C, then it is stopped before all the sugars are transformed into alcohol.

**Ageing:** Ageing in 30-hl cherry wood casks, for about 12 months, followed by a period of at least three months of bottle maturation.

**Tasting notes:** The wine has an intense ruby-red colour, with a multitude of aromas on the nose: from the typical notes of plum, cherry and raspberry to hints of vanilla spice, hay and cocoa. On the palate is full, fragrant and intense. The sugars are not high, leaving a long aftertaste of fruits of the forest, chocolate and liquorice.

**Food pairings:** It goes well with cakes and jam tarts, it is intriguing when paired with young and medium-matured cheeses with mustard candied fruit.

