



BERTANI®

VITIVINICOLTORI DAL 1857

Secco Original Vintage Edition

Verona Igt

Indicazione Geografica Tipica

The Secco-Bertani “Vintage Edition” pays homage to a memory that has become a collective myth, evoking sensations, emotions and ways of thinking about the past that can enrich the present. The project foresees the reproduction of a Secco-Bertani wine according to the recipe, style and taste of old, returning to the original packaging of the 1930s.

Grape varieties and vineyards: 80% different varieties of Corvina, 10% Sangiovese Grosso, 5% Syrah and 5% Cabernet Sauvignon. The vines are vertical-trellised, with the Guyot training system and a planting density of 5000 plants/ha.

Production area: Verona

Produced with grapes from vineyards in the hills around the historic winery.

Vinification: After long cold maceration on the skins, “a slow fermentation started by native yeasts from the Bertani winery.” The wine is drawn off still slightly sweet to then go into the subsequent final slow fermentation in wood.

Ageing: Ageing in traditional Veronese medium-sized wooden barrels: from 750 to 5000 litres, of chestnut and cherry wood.

Tasting notes: An intense red colour with ruby highlights. Hints of redcurrants, blackberries and cocoa powder on the nose, together with spicy notes of black pepper, cloves and nutmeg. On the palate a pleasant flavour of red fruit, sour cherries, concentrated cherry and black tea, followed by fine, powdery tannins with a coffee bean finish. It is a plush wine with good weight and the typical complexity of mature vineyards, though still young and vibrant.

Food pairings: Combining drinkability with complexity, this wine goes so well with food that it can be paired with several dishes to bring out its convivial value.

