

BERTANI

Soave 2022

\$16.05

* Suggested retail price



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|--|-----------------------|--|
|  | Product code | 25007 |
|  | Licensee price | \$13.93 |
|  | Format | 12x750ml |
|  | Listing type | SAQ Specialty by lot |
|  | Status | Available |
|  | Type of product | Table Wine |
|  | Country | Italy |
|  | Regulated designation | Denominazione di origine controllata (DOC) |
|  | Region | Veneto |
|  | Varietal(s) | Garganega 90 % |
|  | Varietal(s) | Trebbiano 10 % |
|  | Alcohol percentage | 12% |
|  | Colour | White |
|  | Closure type | Cork |

ABOUT THIS WINERY

For more than a century and a Bertani has made wines that are recognizable for their identity, wines with a clear and therefore unmistakable stylistic profile.

TASTING NOTES

Straw-yellow colour; a floral bouquet with typical notes of Garganega, such as elderflower and cherry blossom, then come the sweeter fruity aromas such as apricot and pear. Plush on the palate with long sapid notes. Drink with light starters, soups, fish and white meat.

PRODUCTION NOTES

The grapes come from the hills in the Classica area, on the slopes of the Alpone valley to the east of Verona, in the Monteforte area. The soil is basaltic of volcanic origin. The harvest is done at the end of September. Off-the-skins fermentation in steel tanks, with a temperature ranging from 14 to 16°C. Ageing in steel on the lees at the end of fermentation for 3 months.

