


















BERTANI

Sereole Soave 2022

\$26.70

* Suggested retail price



	Product code	14928168
	Licensee price	\$23.22
	Format	6x750ml
	Listing type	Private import
	Status	Available
	Type of product	Table Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Veneto
	Varietal(s)	Garganega 100 %
	Alcohol percentage	12%
	Colour	White
	Sugar content	4
	Aging vessel type	French Oak Vats
	Length of aging	4-5 months
	Total acidity	5.0 g/l
	PH	3.2



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

An intense straw-yellow colour, the appealing nose offers up rich fruity notes of citrus and white flowers. The caressing and complex palate is slightly mineral. Very pleasant with starters, soups and white meat.

PRODUCT NOTES

Average age of vines, 20 years

PRODUCTION NOTES

100% garganega. Production area, Soave Classico zone, the Sereole vineyard, situated between the municipalities of Soave and Monteforte d'Alpone. Soil, Marl-limestone. Training system, Guyot. Density of planting, 4000 vines per hectare Yield 110 quintals per hectare.