



BERTANI®

VITIVINICOLTORI DAL 1857

Bertarose

Chiaretto Igt Verona

Indicazione Geografica Tipica

Bertarose is a historic Bertani wine produced since the 1930s; today it has been given a modern makeover in order to bring out the fresh and pleasant features much sought after in a rosé. The excellent microclimate in the inland hills of Lake Garda, combined with an expert use of the variety and rigorous care in the vineyard, enables us to produce this fresh and well-balanced rosé.

Grape varieties and vineyards: 75% Molinara and 25% Merlot. The Molinara is vertical-trellised and Guyot-pruned, with a planting density of 5000 vines/ha. The Merlot is trained using the spurred cordon system, with 5000 vines/ha.

Production area: The grapes are grown in hillside vineyards above Lake Garda, on calcareous-clay soils.

Vinification: The harvest is done at the end of September. The two varieties are vinified separately, using an innovative on-the-skins fermentation for the Molinara and off-the-skins fermentation for the Merlot.

Ageing: Once fermentation is finished, the two wines are blended and then aged in stainless steel tanks for about three months on the lees at the end of fermentation.

Tasting notes: A lychee-pink colour. Fresh aromas of pomegranate and redcurrants with notes of white flowers. Decisive on the palate, good body and good balance between acidity and tanginess. Excellent length.

Food pairings: Perfect as an aperitif, it also goes well with salads, delicate-flavoured pasta dishes and white meat.

