



BERTANI®

VITIVINICOLTORI DAL 1857

Sereole

Soave Doc

Denominazione di Origine Controllata

It is the most up-to-date interpretation of Bertani's Soave, a wine that has historically been present on the most prestigious tables all over the world. Sereole is a Soave with a lively and unmistakable personality. It is made exclusively with Garganega grapes, the most elegant native white grape from the Verona area, grown in the Sereole vineyard, a veritable cru on the hill between Soave and Monteforte d'Alpone.

The slightly late harvest, combined with fermentation of the must in large oak barrels, adds freshness and richness of flavour which marry well with a light ageing in wood, to give the wine plushness and complexity.

Grape varieties and vineyards: 100% Garganega. The wines are Pergola-Veronese trained with a planting density of 3000 plants per hectare and vertical trellised with a density of 5000 plants/ha.

Production area: Sereole is a "cru" in the Soave Classica area, the Monte Tondo, situated between the municipalities of Soave and Monteforte d'Alpone. The soil is clay-loam with good amounts of organic matter, which enriches and brings out the typical notes of this grape variety.

Vinification: The grapes are picked by hand in the middle of October, when they are ripe and rich in aromatic substances. Destemming is followed by gentle crushing with partial contact with the skins at a low temperature of 7°C, followed by fermentation at a controlled temperature of about 16°C in 75-hl French oak barrels.

Ageing: Ageing takes place on the lees at the end of fermentation in large wooden barrels for about six months, followed by at least three months of bottle maturation.

Tasting notes: A straw-yellow colour with golden highlights; the floral bouquet has overtones of elderflower and pear, developing into sweeter aromas of yellow-fleshed fruits such as apricot, pineapple and melon. Plush on the palate, balanced with sapid notes that enhance the structure.

Food pairings: This Soave has a superior balance and personality, Sereole goes well with starters, soups and white meat.

