





Scan me for a virtual tour of the Estate!



Certified
Sustainable
+ Pending
Organic
Certification

Official documents from as early as the mid-1500s attest to the Bertani family heritage in the Valpolicella region. At the start of the last half of the 1800s, brothers Gaetano & Giovanni Battista Bertani set out to establish a new benchmark for excellence in their craft. Combining their deep respect for tradition and love of the land with innovative drive in both the areas of production and cultivation, the brothers Bertani built an enterprise unique to the Veneto. With a forward-looking spirit, they introduced revolutionary vine growing techniques developed by agronomist Jules Guyot, techniques to which Gaetano Bertani had been exposed during his years of political exile in France for his active role in the Italian Unification Movement against the Austrian Empire. This passionate dedication led to the wine we now know as Amarone, a name that was coined within the very cellars of the estate. The term was in reference to a wine the Bertani family had been producing since the early 1900s under the name "Recioto Secco". Today, Gaetano Bertani, great-grandson of founding brother Gaetano, and his sons, Giovanni and Guglielmo, maintain the family tradition and philosophy with true passion and dedication to the land and their wines.





- o 100% Chardonnay form 30+ year old vines
- o Estate Grown single vineyard situated in Val d'Illasi, 10 miles
- o east of Verona, with the vineyard exposed from north to south on
- o a slightly sloping hill.
- Organic farmed
- o 50% is fermented and fined in new medium toast barriques for 6 months days, while the remaining 50% is fermented and aged in stainless steel.
- o The wine is then blended and bottle rested, prior to release.
- 91 Points, James Suckling: "91 Points, James Suckling: "Buttery style with toasty aromas enhanced by ripe stone fruit. Very textured with a silky touch, light body and refreshing finish."



eneto region

