BERTANI
DAL 1857

Le Miniere di Novare
Valpolicella Classico

Grape varieties
70% corvina veronese (Novare massal selection), 20% corvinone, 10% rondinella

Production area
Valpolicella Classica, Tenuta Novare Estate in Arbizzano di Negrar, from the Le Miniere vineyard, with a southwestern exposure, made up of two terraces covering a total of 4.01 hectares, situated above the Novare mine shaft.

Soil
Eocene limestone with Late Cretaceous Scaglia Rossa rock, with an effective soil depth of about 1 m, mainly made up of reddish clay

Training system
Double Guyot

Density of planting
5000 vines per hectare

Yield
100 quintals per hestare

Average age of vines
20 years

Ageing
In concrete vats for 6-9 months

Bottle maturation
At least 6 months

Analytical data
Alcohol content 12,5% - Total acidity 5,5 g/l pH 3,35

A bright ruby colour, with marked notes of fresh fruit, cherry and fruits of the forest on the nose and elegant overtones of white pepper. The sapid, graceful palate exhibits length and sapidity.

Food match suggestions
An elegant, gracefully contoured wine with a sapid finish, perfect with pasta and rice dishes, also vegetable dishes, white meat and fish soup.

Formats
0,75 l