



BROLO DEI POETI 2007 - AMARONE CLASSICO RISERVA DOC

Brolo dei Poeti is produced only in exceptional vintages with ideal climatic conditions. Harvest begins at dawn, with the finest grape clusters carefully selected from the higher elevations of the *brolo* walled vineyards at the estate in Arbizzano di Negrar. A secondary selection takes place in the winery before the grapes enter their resting phase. Drawing on knowledge gained from numerous harvests, the delicate *appassimento* process—where the grapes are dried—is meticulously monitored daily. This critical stage is key to developing a wine of remarkable character. Extended maceration and minimal intervention during fermentation help to preserve the aromatic qualities of this Riserva Amarone. After fourteen years in large oak barrels, the aging process continues for an additional year in the bottle.

The color is a deep garnet red. On the nose, aromas of spices—cloves, cinnamon, cocoa, and roasted coffee—and jammy fruit emerge. On the palate, it is soft and elegant, with velvety tannins and flavors of tobacco, chocolate, nutmeg, and cinnamon, finishing with dried fruits like raisins and brandied cherries. A fresh mineral note enhances its smoothness, culminating in a long finish.

APPELLATION

Amarone della Valpolicella Classico Riserva
Denominazione di Origine Controllata

VARIETAL COMPOSITION

Corvina 70% | Corvinone 10% | Rondinella 20%

SOIL COMPOSITION

Negrar di Valpolicella Valley. Marine origin soil, made up of mostly limestone, fossils and substrates of clay. Upper vineyards are terraced with a south-east exposure. Altitude: 120-220m.

HARVEST PERIOD

Mid-September

VINE TRAINING

Guyot – 5600 vines/ha

ALCOHOL
CONTENT
17%

SERVING
TEMPERATURE
18°C

PAIRINGS

Roasted wild boar shank, venison or beef stew, venison tagliata, grilled lamb chops. Aged cheeses including Asiago and Monte Veronese.



The Gaetano Bertani family estate

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