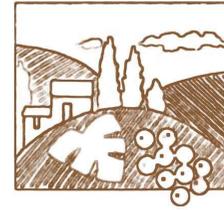


AZIENDA VINICOLA
A L F R E D O
BERTOLANI

Quality and
tradition



since 1925

WINERY, TERRITORY, WINES

-

Specifications



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The Winery



History

Bertolani winery was set up in 1925 when Alfredo Bertolani decided to undertake a wine activity, supported by his passion for grapes and by the knowledge of this territory. Soon the accuracy in selecting grapes and the careful wine making process had taken the firm to excellence as far as the Lambrusco and Scandiano white wine production was concerned.

In 2008 the new branch was built considering a low environmental impact and sustainability. It's been paid particular attention to energy conservation and renewable energies. Some of the most important innovations are the reuse of rainwater and the electricity production with a photovoltaic system.

Family-owning, now to the fourth generation, respect of this territory characteristics and careful wine making process make the firm well known for the quality of its wines.

Features

- ~ Since 1925 the company produces quality wines of the territory.
- ~ The company ownership and management are entrusted to the Bertolani family today as then. With passion and tenacity they ensure continuity and tradition to their products.
- ~ Careful selection of the grapes exclusively cultivated in the Reggio Emilia area.
- ~ Vinifications of pure grapevines are made in order to enhance the grapes' characteristics. Blends of different grapes have been properly selected through the years to create gustative harmonies.
- ~ All wine making processes are careful and respectful, employed with technical solutions which avoid wine oxidation processes.
- ~ Refermentations to attain foam are made with the Charmat method.
- ~ Sterile bottling with wine microfiltration to grant the highest longevity to the product.
- ~ Rooms are studied for the best wine aging both in barrels and in bottle.
- ~ Wine making processes are monitored with forefront instruments.
- ~ A new branch was built in 2008 in accordance with low environmental impact principles and the use of renewable energies.
- ~ Food safety management has been certified according to UNI EN ISO 22000:2005 rules.
- ~ Environmental management system has been certified UNI EN ISO 14001:2004 and EMAS.





Winery



Bertolani Winery now

Management: Giancarlo and Nicola Bertolani

Wine maker and oenologist: Nicola Bertolani

Annual production: 350.000 bottles

Hectares of vineyards: thru the years the family has set up solid cooperations with small local grape-growers

Agricultural aspects: minimum fertilization treatment, integrated pest management, decreasing average production per hectare

Environmental aspects

The new branch reflects the present and future company philosophy of being a part of its territory and landscape and of spreading the wine culture.

It is inseparable from the love of the environment and the respect of the agricultural history of the territory.

As a result the new branch pays great attention to a low environmental impact: big wooden elements, green areas surrounding the building, which is not a high structure in order to perfectly integrate the hilly landscape.

The energy conservation matter has been considered too:

- a great tank gathers rainwater, then used for irrigation
- building insulation to lower the heat loss and to obtain up to 70% heating savings compared to law minimum;
- underfloor heating system in all the production zone;
- a completely integrated photovoltaic system. Solar panels have been placed on the South - East part of the roof, which is well exposed to the sunlight. This 100 Kwp power system consists of innovative panels, using thin-film cells. The system output power completely covers the firm energetic needs.

International Certifications

In 2009 the firm has obtained two important certifications:

- UNI EN ISO 22000:2005 Food safety management systems
- UNI EN ISO 14001:2004 and EMAS Environmental Management System

The Environmental and Food safety politics defines and documents the firm commitment:

- to respect all the requirements concerning environment and food safety;
- to elaborate and apply management procedures concerning environment protection and food safety;
- towards the reasonable and constant improvement of the environmental management efficiency;
- to produce and offer wines which meet all the security and quality food requirements;
- to the internal and external communication efficiency.



The Territory



Historical outline

Reggiano Lambrusco has its roots in ancient wild grapes since the 2nd century B.C. At the end of the 16th century the name "Lambrusca" no longer identified wild vines but a special group of vines of the same origin and with similar features, whose traditional blend creates this product with its typically sparkling spirit.

Geographical outline

The province of Reggio Emilia lies in the southern central area of the Po river valley in Emilia Romagna region.

Wine-growing in Reggio Emilia is located 84% in the plane areas and 15% in the hill area. Scandiano lies in the south of Reggio Emilia province, at the foothills. Our grapes come from vineyards in the hill and foothill areas (80 - 400 mt on sea level) where soil is fine with high level of clay and lime, low availability of water and low fertility.

Forms of vineyards

Depending on grapes variety and on vineyard location:

- Sylvoz
- Gdc or double curtain
- Spurred cordon

Products details

The typicality of this territory and its microclimate with a calcareous soil, the vineyards altitude and the high warmth from April to October are fundamental elements for Lambrusco grape growing and for answering to Protected Designation of Origin requirements. These elements give the wine freshness, good body and colour, apart from assuring balance between tannic component and acidity.

Hillside Lambrusco differs greatly from its lowland cousin, both in terms of climate and soil conditions where the vineyards are located and the type of grape varieties used. The vineyards in the hills are years old and their balance brings out all the harmony and typicality of their products, with their typically sparkling spirit. The wine produced have a strong character and they are often more structured and sapid, with intense fruity hints.



The Wines



Rosso all'Antica

Its name underlines the respect of an old wine making tradition, which however avails itself of modern vinification techniques. Ruby, dry full-bodied wine with a very "vinous" flavour and taste, the Rosso all'Antica Lambrusco harmonizes a good complexity with the classic Lambrusco vivacity.

Classification: Reggiano Lambrusco
Protected Designation of Origin

Type: Dry Red Sparkling

Vintage: 2012

Total Production: 90.000 bottles

Grapes: Salamino, Marani and Ancellotta

Vinification: longer maceration than other Lambruscos, to better extract the tannins and the colour; controlled-temperature fermentation

Refermentation: Charmat wine making method with selected yeasts

Bottling: isobaric sterile bottling with pre-evacuation and wine microfiltration

Alcoholic strength: 11,5 % Vol

Serving temperature: 14 - 16°C

Recommendations: Store in a cool and dark place; enjoy it within 2 years



Dolce Fiore

Sweet Lambrusco with a ruby red colour, its grapes give this wine vegetal and jam scents together with a unique softness and richness of taste. Sweetness, acidity and flavour are harmoniously balanced to make this wine pleasant and enjoyable both with mature cheese and cakes.

Classification: Lambrusco dell'Emilia
Protected Geographical Indication

Type: Sweet Red Sparkling

Vintage: 2012

Total Production: 30.000 bottles

Grapes: Malbo Gentile, Salamino and Ancellotta

Vinification: soft crushing with cold maceration in contact with the skins; controlled-temperature fermentation

Refermentation: Charmat wine making method with selected yeasts

Bottling: isobaric sterile bottling with pre-evacuation and wine microfiltration

Alcoholic strength: 7,00 % Vol

Serving temperature: 12 - 14°C

Recommendations: Store in a cool and dark place; enjoy it within 2 years.



Rosé

Dry Lambrusco with a light red cherry colour. Delicate and fine, it has a fragrant aroma and a wonderful combination of fruit and acidity.

Its characteristics make this wine suitable for starters, first and second courses and some fish dishes.

Classification: Reggiano Lambrusco
Protected Designation of Origin

Type: Dry Rosè Sparkling

Vintage: 2012

Total Production: 60.000 bottles

Grapes: Salamino and Marani

Vinification: Soft pressing, short maceration in contact with the skins; anticipated decanting and temperature-controlled fermentation

Refermentation: Charmat wine making method with selected yeasts

Bottling: isobaric sterile bottling with pre-evacuation and wine microfiltration

Alcoholic strength: 11,5 % Vol

Serving temperature: 8 - 10°C

Recommendations: Store in a cool and dark place; enjoy its fruity taste within 1 years