

REGIONE / REGION

Emilia-Romagna  
ITALIA

NOME DEL VINO / NAME OF THE WINE

BERTA

VITIGNO / GRAPE VARIETY

SANGIOVESE

DENOMINAZIONE / APPELLATION

ROMAGNA DOC  
SANGIOVESE

DEGUSTAZIONE / TASTING NOTES

FRUTTI ROSSI / RED FRUITS

FRESCO E EQUILIBRATO / FRESH  
AND BALANCED

ROMAGNOLO /  
DEEPLY ROMAGNOLO



PODERE LA BERTA

[poderelaberta.com](http://poderelaberta.com)



# BERTA

A crisp, fruit-rich Sangiovese, ideal for everyday meals.

## Quince

The quince was once the mainstay of the small farm economy. Grandmothers' preserves were a fixture on sideboards, quince marmalades gladdened holiday afternoons, and no meal table was without them to perfume the room.

The quince has tart flesh and a significant tannin content; when cooked, it is utterly delicious. La Berta is its home. And the rustic sangiovese grape, with its fine balance of wild berryfruit, acidity, and supple tannins, embodies Romagna's agricultural traditions.

## Vinification

Fermentation in steel; and bottle-ageing for a minimum of 3 months.

## Sensory profile

**Appearance:** vibrant ruby red.

**Bouquet:** fresh-picked cherry and red berry, sweetbriar and dried plum.

**Palate:** crisp and well balanced.

