

Amarone della Valpolicella Docg
Classico Riserva Brolo 2006

BR 0624 0625



The “Riserva Brolo” are special editions in limited quantities of Amarone Classico Riserva, each with its own unique history of careful selection of grapes, specific vinification and long aging in barrels or *barriques*. Each selection is identified not only by the vintage but also by the barrel number or *barrique* set. This tradition of developing separate Cru wines dates back to 1928, when we produced the “Acinatico,” the father of all our current wines made with the Veronese *appassimento* method.

The wine is ruby red in color with garnet reflections. The impact of preserved cherry, spices, and dried rose petal lend complexity and elegance to the nose. Unique complexity developed in the fining period adds hints of leather, tobacco and cloves. To the palate, it has warmth and subtlety, well-structured and with a high alcohol content, balanced by velvety tannins and an elegant acidity and freshness.

CLASSIFICATION

Amarone della Valpolicella Classico Riserva
Denominazione Di Origine Controllata e Garantita

BOTTLES PRODUCED

665

TYPE OF SOIL

Hilly terrain with a clay surface and limestone substrate

VARIETAL

Corvina 65%, Molinara 10%, Rondinella 10%, Corvinone 15%

HARVEST PERIOD

First half of September 2006

AGING

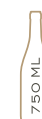
12 years in French oak *barriques*

TRAINING

Guyot - 5600 vines per hectare

HARVEST, VINIFICATION AND AGING

At the end of September, the finest grapes are hand-selected for a special, early harvest on our estate in Arbizzano di Negrar, located in the Valpolicella Classica Region. The fruit is then laid to dry for 4-5 months on bamboo and wood mats in a centuries-old chamber, protected but with natural air circulation. Towards the middle of January, after reaching the desired sugar concentration (and when the grapes have lost 40-50% of their original weight), the dried fruit is pressed and left to ferment a first time for 25-30 days at a controlled temperature accompanied by daily punch downs. This process is followed by a long period of fining in large oak barrels where the malolactic fermentation takes place. During the fining period, the wine is fermented twice more to reduce further the sugars. Nearly twelve years after the initial harvesting, the wine is bottled for an additional six months' minimum of refinement.



15,5% VOL.

SERVING TEMPERATURE 15°-18°C

BEST WITH Great with roasts, game,
braised and stewed meat, lamb, savory cheese, Monte Veronese cheese

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Una tenuta privata della Famiglia Bertani - A Bertani Family private estate

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