TENUTA SANTA MARIA
1735
DI GAETANO BERTANI



RECIOTO DELLA VALPOLICELLA CLASSICO

This Recioto is made by using Corvina, Corvinone and Rondinella grapes, which are hand picked at the beginning of September and laid out to dry on the traditional 'arelle' for a delicate drying from one hundred and forty to one hundred and fifty days. During this time, in addition to the increase in sugar content, an interesting organic evolution takes place which leads to the development of the typical dried grape aromas in addition to those of the fresh grapes. This is followed by a soft pressing and a long maceration and fermentation in stainless steel which is completed in thirty days on average. The aging takes place in French oak *barriques* which give it an immediately recognizable character of great balance, complexity and elegance.

The wine has a ruby red colour with garnet reflections. The sweet aromas of blackberry, blueberry and black cherry with a touch of woodsiness complete the picture. On the palate it manages to combine its full and opulent nature with a pleasant and balanced sweetness. A long finish of delicious floral and spicy notes and a velvety and elegant tannin.

APPELLATION
Recioto della Valpolicella Classico
Denominazione di Origine Controllata e Garantita

VARIETAL COMPOSITION
Corvina 70% | Corvinone 20% | Rondinella 10%

SOIL COMPOSITION
Arbizzano Valley of Negrar di Valpolicella. Primarily calcareous colluvial soil with clayey substrates. The highest vineyards are terraced with south-east exposure. Altitude: 120-220 m.

HARVEST PERIOD
Mid-September

VINE TRAINING
Guyot – 5600 vines/ha

ALCOHOL CONTENT
13%

SERVING TEMPERATURE
14°-16°C

PAIRINGS
Ideal with dry pastries such as almond or hazelnut cakes, aged cheeses, sweet gorgonzola or as a meditation wine after dinner.



WEBSITE

Estate owned by Giovanni and Guglielmo Bertani

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