TENUTA SANTA MARIA

NEGRAR VERONA

DI GAETANO BERTANI

VINTAGE REPORTS

AMARONE CLASSICO RISERVA DOCG

2020 - 2019 - 2018 - 2017 - 2016 - 2015 - 2013 - 2012

2011- 2010 - 2009 - 2008 - 2007 - 2006 - 2004

Amarone, quintessence of the Valpolicella Classica wine region, was first introduced in the 1920s under the name of Recioto Tipo Secco. This extraordinary wine is crafted from a magnificent blend of indigenous grape varieties and undergoes a natural drying process using the traditional Appassimento method. Gaetano Bertani, a visionary winemaster, played a significant role in establishing the reputation of this remarkable wine and later created the Amarone Classico Riserva by Tenuta Santa Maria. Explore the collection of vintages produced in our estate.

TENUTA SANTA MARIA
ALLA PIEVE
VERONA ITALIA
AMARONE
2006
PRODOTTO IN ITALIA
6 BOTTLES CONTENTS 750 ml
TENUTA SANTA MARIA
AMARONE
DI GAETANO BERTANI

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2020

SEASONAL TREND

The 2020 vintage was marked by variable weather. A mild, dry winter was followed by a warm spring with little rain, allowing the vines to bud evenly and flower slightly earlier than usual. The weather changed in June, when heavy rain, below-average temperatures and several hailstorms affected Valpolicella. July and August were also particularly wet, with intense thunderstorms slowing ripening. From mid-September, more settled, cool and breezy conditions helped the grapes ripen evenly while retaining good acidity and aromatic character

Bud break: April 7th
Flowering: May 29th
Veraison: August 3rd
Harvest: From September 14th

VINEYARD DETAILS

Vineyard Altitude: 120-220 m above sea level
Training system: Guyot
Density: 5600 vines/ha
Exposure: South-east
Average Vineyard Age: 35
Soil Composition: Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 75% - Corvinone 10% - Rondinella 10% - Oseleta 5%

ALCOHOL CONTENT

16.5%

WINEMAKING

Natural drying for 3 months on *arelle*
Separate fermentation and maceration in steel for 30-35 days
Ageing for 66 months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Bottle ageing for 6 months

TASTING NOTES

Colour: Garnet red.

Brilliant, deep garnet red, with a complex bouquet. Sour cherry, blackcurrant and ripe plum mingle with the sweetness of dried fruit. Notes of cinnamon and candied citron emerge, followed by cocoa, sweet tobacco and liquorice. Delicate balsamic nuances lend depth.

The palate is full and enveloping, with ripe, well-integrated tannins. Freshness and a pleasant savoury note balance the warmth of the alcohol, while juicy fruit brings vibrancy. Concentration and softness come together harmoniously. The finish is long and persistent, with lingering notes of blackcurrant, ripe red fruit, sweet spice and cocoa.

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2019

SEASONAL TREND

The 2019 vintage recorded above-average rainfall. A warm March was followed by a very cold, wet April and May with heavy rainfall, which delayed vine bud break. The rains provided the soils with water reserves to face a very hot summer. In late June and late July, elevating temperatures caused a slowdown in veraison. In late August and early September, the weather has realigned with seasonal averages to seasonal averages allowing a good ripening of the grapes and a harvest in line with the historical average of recent years.

Bud break: April 14th
Flowering: June 6th
Veraison: August 22nd
Harvest: From September 16th

VINEYARD DETAILS

Vineyard Altitude: 120-220 m above sea level
Training system: Guyot
Density: 5600 vines/ha
Exposure: South-east
Average Vineyard Age: 35
Soil Composition: Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 76% - Corvinone 13% - Rondinella 11%

ALCOHOL CONTENT

16%

WINEMAKING

Natural drying for 3 months on the *arelle*
Separate fermentation and maceration in steel for 30-35 days
Ageing for 66 months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Bottle ageing for 6 months

TASTING NOTES

Colour: Garnet red.

On the nose, it presents an exquisite aromatic complexity. The fragrance of potpourri of red flowers emerge, introducing the sweet richness of the fruit. Juicy cherries and plums intertwine with tertiary notes of dates, dried figs and prunes. Smoky notes of toasted cedar open to a varied spicy profile of cloves, liquorice, star anise, nutmeg, juniper berries and the varietal note of black pepper. Aromas of tobacco, coffee and roasted hazelnuts enrich the wine.

The wine is soft, velvet-like; the marked freshness perfectly balances the alcohol content. The tannin is fine-grained and integrated, with a liveliness that promises an interesting evolution in the bottle. The finish is a continuous succession of fruity and balsamic notes, long and intense.

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2018

SEASONAL TREND

2018's spring marked the beginning of a rather rainy year, which meant that the water reserves in the soil were rebalanced. The growth of the shoots in the first days of April and the subsequent raceme inflorescences were favoured by a rather mild and sunny climate. The entire summer season was marked by a good temperature range, which reached above average temperatures. *Veraison* ended in mid-August, ensuring a complete and healthy ripening of the grapes..

Bud Break:	April 4th
Flowering:	May 26th
Fruit Set:	June 2nd
Veraison:	August 14th
Harvest:	From September 10th

VINEYARD DETAILS

Vineyard Altitude:	120-220 m above sea level
Training system:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 74% - Corvinone 13% - Rondinella 13%

ALCOHOL CONTENT

16%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty-six months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour:

Deep ruby red with garnet hues.

The nose is intense, with notes of ripe plum, sour cherry and sweet cherry, followed by distinct hints of liquorice, carob and black peppercorns. On the palate, it opens fresh and supple, supported by excellent acidity. It develops a rounded warmth, with soft, elegant tannins.

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AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2017

SEASONAL TREND

In 2017, there were higher than average winter temperatures and late frosts. Throughout the year, there was very little rainfall. However, significant thunderstorms occurred only in August and September, breaking the summer drought that still helped the grapes ripen and reach a high sugar content. The absence of high humidity at the development stage preserved the vineyard's health, preventing the development of rot and the spread of fungal diseases.

Bud Break: March 25th
Flowering: May 25th
Fruit Set: June 7th
Veraison: August 5th
Harvest: From September 17th

VINEYARD DETAILS

Vineyard Altitude: 120-220 m above sea level
Training system: Guyot
Density: 5600 vines/ha
Exposure: South-east
Average Vineyard Age: 35
Soil Composition: Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 74% - Corvinone 13% - Rondinella 13%

ALCOHOL CONTENT

16%

WINEMAKING

Natural drying on racks for four months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty-six months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Intense ruby red.

The wine is enveloping on the nose. Among the primary notes, there is a completely ripe and perfectly integrated black cherry, accompanied by plum jam and dried red-flowered petals. Among the olfactory imprints, there is a gentle spiciness with a prevalence of cinnamon, liquorice and hints of tabacco. The palate entry is soft and warm, with medium-length balsamic notes and the return of morello cherry that makes the wine harmonious.

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2016

SEASONAL TREND

2016 was a complex year for Valpolicella. The winter was not particularly harsh. The following months saw alternating temperatures and the initial stage of the vegetative cycle was characterised by abundant rainfall. The subsequent phenological phases realigned later: the flowers opened at the end of May and the closing phase of the bunch was quickly reached. Considering the abundant rainfall, the application of an adequate phytoiatric technique allowed us to obtain excellent results.

Bud Break:	April 1st
Flowering:	May 28th
Fruit Set:	June 10th
Veraison:	August 3rd
Harvest:	From September 16th

VINEYARD DETAILS

Vineyard Altitude:	120 - 200 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 75% - Corvinone 15% - Rondinella 10%

ALCOHOL CONTENT

16%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty-six months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Intense ruby red.

On the nose, the wine reveals a highly complex aromatic range. The immediate notes are reminiscent of slightly dried dark berries, liquorice, pastries, and sweet spices such as vanilla and tobacco. On the palate, there is coherence: the entry is decisive and elegant, and it brings back the notes of liquorice and mint. The wine is persistent, with silky tannins and a succulent texture. The finish leaves a fresh and soft sensation on the palate, thanks to its extreme drinkability.

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2015

SEASONAL TREND

The 2015 vintage was characterised by high temperatures and low rainfall, particularly during the vegetative growth period. Our careful agronomic management helped mitigate the impact of temperature fluctuations and resulting stress during the vine's development cycle. The dry climate prevented the onset of fungal diseases and the proliferation of pathogens. The thermal conditions of July and August however allowed the grapes to achieve full phenolic maturation, guaranteeing the health of the bunch and good aromatic evolution.

Bud Break: April 5th
Flowering: May 27th
Fruit Set: June 12th
Veraison: August 16th
Harvest: From September 10th

VINEYARD DETAILS

Vineyard Altitude: 120 - 200 m a.s.l.
Training System: Guyot
Density: 5600 vines/h
Exposure: South-east
Average Vineyard Age: 35
Soil Composition: Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 72% - Corvinone 17% - Rondinella 11%

ALCOHOL CONTENT

16%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty-six months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

The color of the wine is ruby red, clear and bright.

On the nose, it is very intense and hints at notes of liquorice, cocoa, rhubarb, vanilla, and ripe fruit. As it evolves in the glass, Mediterranean notes such as heather and myrtle emerge. The palate is full, decisive, and persistent. The entry onto the palate is fresh and the medium-long finish has structured tannins that suggest a remarkable ageing potential. The wine is enveloping, warm, and voluminous.

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG
2013

SEASONAL TREND

Despite the uncertain and unpromising seasonal conditions in 2013, it turned out to be a positive year for winemaking. The rainy winter was characterised by below-average temperatures. A similar climate pattern in spring led to a slow bud break and delayed flowering. The summer was hot and distinguished by a good temperature range between day and night. This favoured the development of reproductive phases and the accumulation of phenolic substances, resulting in a good aromatic complexity of the fruit.

Bud Break:	April 15th
Flowering:	June 12th
Fruit Set:	June 22nd
Veraison:	August 13th
Harvest:	From September 15th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 73% | Corvinone 16% | Rondinella 11%

ALCOHOL CONTENT

16%

WINEMAKING

Natural drying for 3 months on the *arelle*
Separate fermentation and maceration in steel for 30-35 days
Ageing for 60 months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Bottle ageing for six months

TASTING NOTES

Colour: Intense garnet red.

On the nose, the wine reveals extreme complexity. Its aromatic profile is distinctly spicy and includes woody notes such as sandalwood and more pungent aromas like cumin, all well-integrated with a balsamic touch of eucalyptus and beeswax.

On the palate, the entry is warm but gentle. The tannins are round and contribute to a remarkable taste and olfactory persistence. The excellent verticality gives the wine a refined elegance.

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2012

SEASONAL TREND

The initial temperatures of 2012 were rather favourable. The vegetative growth of most of the vineyards was slowed down by a slight return of cold during the spring months. In July the plants were subjected to considerable light stress for a long period of time. The sporadic and rather violent summer storms regulated the water requirement. At the end of August the temperatures progressively lowered, re-establishing an adequate level of acidity for our standards. The annual yield was limited, but the quality was guaranteed.

Bud Break:	April 5th
Flowering:	May 23rd
Fruit Set:	June 1st
Veraison:	July 25th
Harvest:	From September 10th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 72% - Corvinone 15% - Rondinella 13%

ALCOHOL CONTENT

15.5%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Garnet with purple reflections.

Pleasantly vinous on the nose. Behind an initial note of icing sugar, rose and some pleasantly herbaceous aromas emerge. Within the olfactory texture, there are streaks of citrus fruits, notes of raspberry and mint.

The mouthfeel is long and the excellent persistence is enriched by hints of berry fruit and balsamic notes typical of the evolution.

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2011

SEASONAL TREND

The temperatures of the first winter months proved to be in line with the seasonal averages of the period. The heavy rainfall contributed to bringing forward the budding of the vines. Spring 2011 was milder than the previous one and the vines flowered in mid-May. The assiduous rainfall of June and July assisted the optimal development of the bunches. The dry and windy climate of August and September guaranteed the full ripening of the grapes. The harvest took place with almost no rainfall, therefore preserving the health status of the entire vineyard.

Bud Break:	April 3rd
Flowering:	May 15th
Fruit Set:	May 25th
Veraison:	July 20th
Harvest:	From September 4th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 74% - Corvinone 15% - Rondinella 11%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Lustrous garnet red.

The nose is attractive and rich in flowers, fruit and hints of almond and dried fig.

The mouthfeel is warm and pleasant and denotes a well-balanced softness. On the palate, the freshness still stands out and the tannins are expertly integrated. A pleasant fruity aftertaste, sumptuous tannic momentum and excellent verticality.

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2010

SEASONAL TREND

The year 2010 was characterised by a rather long and cold winter and a late vegetative awakening. The average temperatures in March did not reach the historical average of the period and the following months were followed by continuous temperature changes. The summer was not very hot and numerous bunches remained evidently sparse. The bunches completed the veraison phase thanks to the expected August sun which allowed an optimal accumulation of sugars and anthocyanins. The harvest began at a perfect historical average. The rains affected the timing of the end of the harvest.

Bud Break: April 15th
Flowering: June 10th
Fruit Set: June 17th
Veraison: August 12th
Harvest: From September 22nd

VINEYARD DETAILS

Vineyard Altitude: 120 - 220 m a.s.l.
Training System: Guyot
Density: 5600 vines/ha
Exposure: South-east
Average Vineyard Age: 35
Soil Composition: Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 71% - Corvinone 19% - Rondinella 10%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Intense garnet red.

On the nose the wine is clean and sharp. The floral notes of violet and the fruity notes of cherry are full and easily recognisable. The balsamic hints are reminiscent of some aromatic plants such as peppermint. The light and nuanced hints of forest floor make the wine complex.

The mouthfeel is precise, spicy and appropriately alcoholic. The acidity and flavour keep the mouthful taut and lively. The aftertaste is fine and enticing.

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2009

SEASONAL TREND

The climatic trend of 2009 was characterised by rather mild temperatures. The abundant rainfall of the previous winter and a rather warm spring led to correct vegetative development, albeit slightly earlier than usual. Over the first ten days of July, there was abundant rainfall and hail. August however was rather hot. In September the wide temperature variations between day and night ensured the accumulation of polyphenolic substances. The harvest took place in ideal weather conditions.

Bud Break:	April 2nd
Flowering:	May 22nd
Fruit Set:	June 1st
Veraison:	August 10th
Harvest:	From September 9th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 74% - Corvinone 14% - Rondinella 12%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Garnet red in the evolving phase.

The profile is striking on the nose for its finesse and complexity and presents notes of cassis, wild strawberries, white pepper, sandalwood and hints of tobacco.

The wine is impressive and warm on the palate. The excellent rapport between body and acidity makes it rich and agile at the same time. The finish is of a rare length and is well integrated with a silky tannic texture.

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AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2008

SEASONAL TREND

The regular timeline of the first months of 2008 guaranteed the normal vegetative recovery of our vineyards. The high atmospheric humidity of the warmer months unfortunately favoured the spread of downy mildew. After a slightly rainier July than the historical average, August was characterised by good weather and thus limited the further spread of cryptogamic diseases. The drier climate of September and October allowed the technological and phenolic maturity to be achieved. The year ended with a healthy harvest that was quantitatively in line with previous years.

Bud Break:	April 10th
Flowering:	June 2nd
Fruit Set:	June 10th
Veraison:	August 17th
Harvest:	From September 20th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 73% - Corvinone 17% - Rondinella 10%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Bright pale ruby with a garnet edge.

On the nose it is floral with a clear reference to rosehip and an intriguing spiciness. The seductive and creamy nuances invite you to drink again.

The wine enters the palate soft, warm, welcoming and with a hint of sweetness. The balsamic part is still fully evolving and it has perceptible citrus notes on the finish. The candied blood orange peel is lively and the dark chocolate note is equally present.

TENUTA SANTA MARIA
NEGRAR VERONA
DI GAETANO BERTANI
CLASSICO RISERVA
AMARONE
DELLA VALPOLICELLA
Riserva
VERONA - ITALIA
AZ. AGR. TENUTA SANTA MARIA DI GAETANO BERTANI

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2007

SEASONAL TREND

The seasonal trend of 2007 was characterised by temperatures that were generally above average. The start of the first vegetative phases occurred quite early. The prolonged lack of rain accompanied the budding phase. The subsequent flowering occurred successfully despite the plant's water stress conditions. The following rains in May and June restored the optimal conditions for fruit setting and subsequent veraison. At the end of August hail hit the area of our vineyards without significantly affecting our vines. The harvest was characterised by stable conditions and good weather.

Bud Break:	April 3rd
Flowering:	May 16th
Fruit Set:	May 28th
Veraison:	July 29th
Harvest:	From September 10th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 70% - Corvinone 15% - Rondinella 15%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Ruby red with garnet shades.

The typical notes of plum, cherry and morello cherry stand out on the nose, followed by black tea leaves and liquorice.

Also on the palate the marked hints of red berry fruit are sweetened by soft notes of spices. The sugars, acidity and tannin are perfectly balanced.

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2006

SEASONAL TREND

The rainfall in the spring months of 2006 accompanied the vegetative phases of the vine. The temperatures, rather below average, initially slowed the flowering down. The subsequent fruit setting however took place at the desired times and over the hot month of July the full formation of the bunches was achieved. August was characterised by frequent rains and often overcast skies. The lack of light in the months preceding the harvest led to the formation of generally sparse bunches, perfect for drying. The vintage produced quality wines.

Bud Break:	April 20th
Flowering:	May 28th
Fruit Set:	June 2nd
Veraison:	August 2nd
Harvest:	From September 13th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 74% - Corvinone 16% - Rondinella 10%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation and maceration in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Intense garnet red.

On the nose it brings a variety of emotions. The wine opens with warm notes of blackberry, morello cherry, rosehip, dried violet and green tea and has a very fine spiciness of vanilla and green pepper. The balsamic profile is exquisite.

The entry to the palate is soft and enveloping. The aroma of blueberry jam stands out among the notes of black berry fruit and the sapidity is sustained and clean. The tannins are perfectly balanced and it has a very long finish.

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AMARONE DELLA VALPOLICELLA CLASSICO DOCG
2004

SEASONAL TREND

The natural development of the vine was favoured by 2004's spring. The rains restored the water and mineral balance of the soil and the ideal increase in temperatures led to a timely floral induction. Over the summer, the daily temperature range and the dry, windy climate encouraged the full and healthy ripening of the bunches. During the prolonged period of drying in the drying room, the grapes reached a satisfactory sugar level.

Bud Break:	April 16th
Flowering:	May 20th
Fruit Set:	May 28th
Veraison:	July 25th
Harvest:	From September 12th

VINEYARD DETAILS

Vineyard Altitude:	120 - 220 m a.s.l.
Training System:	Guyot
Density:	5600 vines/ha
Exposure:	South-east
Average Vineyard Age:	35
Soil Composition:	Marl and limestone rock

VARIETIES AND BLEND PERCENTAGE

Corvina 72% - Corvinone 18% - Rondinella 10%

ALCOHOL CONTENT

15%

WINEMAKING

Natural drying on racks for three months
Separate fermentation in stainless steel for 30-35 days
Ageing for sixty months in large Slavonian oak barrels
Subsequent blending in concrete tanks
Six months bottle ageing

TASTING NOTES

Colour: Dense garnet red.

Immediate notes of ripe black berry fruit and sweet cherry jam emerge on the nose, followed by nuanced hints of cocoa and harmonious spices such as cloves.

The body is textured and full. On the palate the intensity of the fruit is easily perceivable along with a palpable velvety sensation. Among the peculiarities there is an enveloping roundness and an infinite length.

Verona

CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013

SQNPI QUALITÀ SOSTENIBILE

VEGAN

RIDUCI RISPARMIA RISPETTA Sostenibile

Federazione Italiana VIGNAIOLI INDIPENDENTI

Una tenuta privata della famiglia di Gaetano Bertani

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