TENUTA SANTA MARIA
1735
DI GAETANO BERTANI



ACINATICUM 1928 FAMILY RESERVE

The term "acinaticum" comes from Latin, indicates well-ripened clusters, and historically referred to Recioto. The 1928 harvest included Corvina, Corvinone, Rondinella, Molinara and Sangiovese, which were dried on arelle. That year presented ideal climatic conditions: warm temperatures, little precipitation and a cold, dry winter favored the ripening and drying of the grapes. Acinaticum 1928 was aged in oak barrels and bottled in 1938 in handcrafted bottles, similar to those of other prestigious sweet wines, where it still rests after nearly a century.

The wine is part of the exclusive family collection of Giovanni and Guglielmo Bertani and is typically made available in very limited quantities for special tastings and charity auctions.

VARIETAL COMPOSITION

Corvina | Corvinone | Rondinella
Molinara | Sangiovese

SOIL COMPOSITION

Negrar di Valpolicella Valley. Colluvial soil, made up of mostly limestone with subtracts of clay. Upper vineyards are terraced with a south-east exposure. Altitude: 120-220 m.

TASTING NOTES

The wine is garnet red with orange tones tending to brown. Aromas of black cherries, prunes and raisins are complemented by notes of violets and iris, while hints of coffee and cocoa blend with hints of myrtle, tobacco and leather. The palate is smooth and reminds one of fine liquors.

ALCOHOL CONTENT	SERVING TEMPERATURE	PAIRINGS
17.8%	15°-18°C	*Blue or particularly flavorful cheeses, chocolate desserts, dry pastries.*



WEBSITE

Estate owned by Giovanni and Guglielmo Bertani

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