



TENUTA SANTA MARIA  
NEGRAR VERONA  
DI GAETANO BERTANI

## Decima Aurea Merlot Igt Verona

THIS SINGLE-VINEYARD MERLOT OBTAINS ITS UNIQUE CHARACTER through the selection of three clones, low-yield and high-density cultivation at 9,500 vines per hectare. The vinification is carried out through a partial *appassimento* of the grapes with further refining in barrels over a period of 14 months.

Intense, ruby red in color. Complex aroma with hints of wild berries and dried plums, accompanied by notes of coffee, eucalyptus and vanilla. Well-structured, soft tannins, well-balanced acidity and consistency. Intense, with a fine liquorice aftertaste.

#### CLASSIFICATION

Rosso Veronese - Indicazione Geografica Tipica

#### PRODUCTION AREA

The Illasi Valley, 16 km east of Verona, north and south facing land with a gentle slope

#### TYPE OF SOIL

Primarily clay with deeper calcareous layers

#### VARIETAL

Merlot 100% selected from three clones

#### TRAINING

Cordon trained, 9500 vines per hectare

#### YEARS PLANTED

1991 to 1993

#### PHILOSOPHY

This wine expresses both the excellent qualities of the Merlot varietal and the unique character which comes from the traditional partial *appassimento* method of drying grapes and the *terroir* of the Illasi Valley.

#### VINEYARD MANAGEMENT

Due to the high density of the vines and planting method, more than 70% of the vineyards' management is carried out mechanically. The winter pruning, the selection of spring buds, the harvest, the thinning and choice of fruit, however, is done by hand.

#### HARVEST, VINIFICATION AND AGING

Part of the grapes are picked in late September and left to dry for about a month in protected but well-ventilated chambers on the historic estate. Another part of the harvest takes place in the first half of October in a stage of over-ripening. The two harvests are separately low-temperature macerated and temperature-controlled fermented and then blended for fining in oak *barriques* for about 14 months. After bottling, the wine undergoes period of fining.



14.5% VOL.

SERVING TEMPERATURE 15°-18°C from a decanter

BEST WITH *Risottos, red meat, game and aged savory cheese*

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

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