



DECIMA AUREA MERLOT

This pure Merlot receives its unique character from the selection of three clones, cultivated at a low-yield and high-density with 9,100 vines per hectare. The harvest is conducted in September in two separate phases with part of the grapes then being dried for a month. The grapes are macerated at a low temperature and fermented in stainless steel tanks and then aged for fourteen months in French oak *barriques*.

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

APPELLATION
Merlot Veronese
Indicazione Geografica Tipica

VARIETAL COMPOSITION
Merlot 100%, selected from three clones

SOIL COMPOSITION
Illasi Valley floor area with soils of alluvial origin composed of layers of limestone-rich clay in the deepest layers and river stones, the result of fluvial deposits. Altitude: 60-70 m.

HARVEST PERIOD
End of September - early October

VINE TRAINING
Cordon trained, 9100 vines/ha

ALCOHOL
CONTENT
14.5%

SERVING
TEMPERATURE
16°-18°C

PAIRINGS
*Red meat, Beef Wellington,
lamb, game and aged cheese.*



The Gaetano Bertani family estate

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