TENUTA SANTA MARIA
1735
DI GAETANO BERTANI

AMARONE CLASSICO RISERVA

Our Amarone Classico Riserva is made by using the traditional appassimento method, a natural drying process of Corvina, Rondinella and Corvinone grapes which were harvested by hand using a thorough selection process, giving it a unique and immediately recognisable taste. After a long fermentation in stainless steel, our Amarone is aged for five years in big oak barrels.

The wine has a ruby red color with garnet reflections. Reserved cherry notes, spices, and dried rose petals give complexity and elegance on the nose. It is warm and subtle on the palate, well-structured and with a high alcohol content, balanced by velvety tannins and an elegant acidity and freshness.

APPELLATION

Amarone della Valpolicella Classico Riserva
Denominazione di Origine Controllata e Garantita

VARIETAL COMPOSITION

Corvina 75% | Corvinone 15% | Rondinella 10%

SOIL COMPOSITION

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

HARVEST PERIOD

Mid-September

VINE TRAINING

Guyot – 5600 vines/ha

ALCOHOL CONTENT

16%

SERVING TEMPERATURE

18°C

PAIRINGS

First courses with wild mushrooms, beef and lamb stews, oven-baked game, braised beef, slow-cooked meat. Aged cheeses with bold flavour.

WEBSITE

Estate owned by Giovanni and Guglielmo Bertani

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