TENUTA SANTA MARIA
1735
DI GAETANO BERTANI

PRÀGAL ROSSO VERONA

A fruity, spiced blend of Corvina, Merlot and Syrah which gives a full expression of our region, with its intriguing easy elegance and full-bodied structure. Deriving from low-yield vines, the wine is vinified with both fresh and partially dried grapes, and after a lengthy maceration and fermentation period, refined in large oak barrels for six months in our historic cellars at Arbizzano di Negrar.

Deep ruby color, lightly blended with garnet red and reflections of violet. An engaging bouquet with alternating hints of red fruit preserves, dried rose and black cherry with subtler tones of dark spice, tobacco and black pepper. Enticing, warm and well-rounded, with a substantial acidity and soft, captivating tannins balanced with great structure and persistence.

APPELLATION

Rosso Veronese
Indicazione Geografica Tipica

VARIETAL COMPOSITION

Corvina 60% | Merlot 20% | Syrah 20%

SOIL COMPOSITION

Merlot and Syrah: 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.
Corvina: 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.

HARVEST PERIOD

End of September - early October

VINE TRAINING

Corvina: Guyot – 5600 vines/ha
Merlot & Syrah: Cordon trained – 9100 vines/ha

ALCOHOL CONTENT

14%

SERVING TEMPERATURE

14°-16°C

PAIRINGS

Vegetable or mushroom risottos, charcuterie, stewed fish, fish soups, oven-baked fish. White meat.

WEBSITE

Estate owned by Giovanni and Guglielmo Bertani

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