



VALPOLICELLA CLASSICO SUPERIORE

Our Valpolicella Classico Superiore represents the full expression of the Veronese wine growing techniques and the family's enological traditions. It is produced entirely from the native Corvina, Corvinone, Rondinella and Oseleta varieties in low-yield vineyards from our historic estate in Arbizzano di Negrar, Verona. The grapes are harvested by hand, and after a long maceration and fermentation, the wine is aged for fourteen months in traditional large oak barrels, followed by a short bottle ageing.

Vivid ruby red in color, with intense aromas of blueberry, hints of cherry, liquorice and persistent notes of cinnamon and pepper. On the palate, soft and warm structured tannins are balanced with nice acidity, long finish and fruity sensations.

APPELLATION
Valpolicella Classico Superiore
Denominazione di Origine Controllata

VARIETAL COMPOSITION
Corvina 70% | Corvinone 15% | Rondinella 10% | Oseleta 5%

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

HARVEST PERIOD
End of September

VINE TRAINING
Guyot – 5600 vines/ha

ALCOHOL
CONTENT
14%

SERVING
TEMPERATURE
16°-18°C

PAIRINGS
*Rustic pasta dishes, poultry meat sauce.
Small game and small birds, white meat. Beef and pork.*



The Gaetano Bertani family estate

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