

TENUTA SANTA MARIA
NEGRAR VERONA
DI GAETANO BERTANI



TORRE PIEVE CHARDONNAY

By choosing the best hillsides, employing high-density, low-yield methods and precise winemaking techniques, a Chardonnay of great character is produced, fully expressing the terroir of the Illasi Valley. A varietal Chardonnay with great elegance and complexity, obtained from three different clones. The wine is partly made with fermentation and ageing in French oak *barriques*.

Pale yellow in color, crystal-clear with a tint of green. Intense bouquet, typical of Chardonnay, and an aroma of fresh fruit. Subtle vanilla scents fade into exotic perfumes of pineapple, banana, and citrus and finish with hazel-nuts and melted butter. The wine denotes an excellent and elegant refined structure and is well-balanced between acidity and sapidity.

APPELLATION
Chardonnay Veronese
Indicazione Geografica Tipica

VARIETAL COMPOSITION
Chardonnay 100%

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
Mid-September

VINE TRAINING
Guyot - 9100 vines/ha

ALCOHOL
CONTENT
14%

SERVING
TEMPERATURE
12°-13°C

PAIRINGS
*Risotto. Fish-based main courses. Pork & flavoured meats.
Slow-cooked hare and rabbit. Pheasant. Surf and turf.*



The Gaetano Bertani family estate

TENUTA SANTA MARIA EREDI DI GAETANO BERTANI

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