

TENUTA SANTA MARIA

NEGRAR VERONA

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.

APELLATION
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 substrates 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
15°-18°C

PAIRINGS
Fresh tagliatelle with chanterelle mushrooms, ossobuco, roast meat, braised and stewed meat, game, aged cheeses



The Gaetano Bertani family estate

TENUTA SANTA MARIA EREDI DI GAETANO BERTANI

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