

**TENUTA SANTA MARIA**  
17 35  
  
**DI GAETANO BERTANI**

ENGLISH



THE ARBIZZANO DI NEGRAR ESTATE



## GAETANO BERTANI'S FAMILY ESTATE

Our dedication and passion, our respect for the vineyard, our family's experience with native varieties and traditional methods, combined with a constant pursuit of cutting-edge techniques, come together to produce wines of timeless elegance which offer an authentic expression of our territory.

At the historic estate of Arbizzano di Negrar, you can breathe in centuries of winemaking experience based on a deep-rooted and ancient oenological heritage founded in the 16th century. The Bertani brothers, Giovanni and Guglielmo, thanks to a deep respect for the Veronese wine history and the enhancement of the various indigenous varieties and local *terroir*, are continuing the avant-garde project dedicated to quality production in the footsteps of their father Gaetano Bertani.

The production philosophy, inherited from Gaetano Bertani, is linked to meticulous and respectful work in the vineyards and to the pioneering application of innovative practices, including the high-density and low-yield Guyot method applied to indigenous clones in the historic cellars

of the estate since 1883. With their ongoing research, they are continuing to refine the grape drying technique to enhance the aromatic complexity of the native Veronese varieties, not just the intensity and concentration. The wines obtained are less sugary and more elegant, a direct evolution of the precursor of Amarone Classico, the “Recioto Tipo Secco”.

Over the years, Gaetano Bertani has received prestigious international awards and his constant commitment to his practise has paved the way for future generations. Giovanni and Guglielmo Bertani have inherited the passion and experience of their father Gaetano, bringing a renewed spirit of research with contemporary and sustainable practices to this day.

## OUR HERITAGE OF WINEMAKING

Construction of the monumental cellars and walled vineyards in Arbizzano di Negrar, Valpolicella

1735



Giovanni Bertani, ancestor of Gaetano, is a parliamentarian of the Kingdom of Italy

1874



High-density Corvina is planted using the *Guyot* method at the Arbizzano di Negrar Valpolicella estate

1883

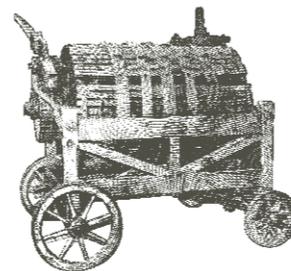


Gaetano Bertani's Decima Aurea and Torre Pieve Cru project is born

1990

1567

First record of the family's winemaking activity in Valpolicella



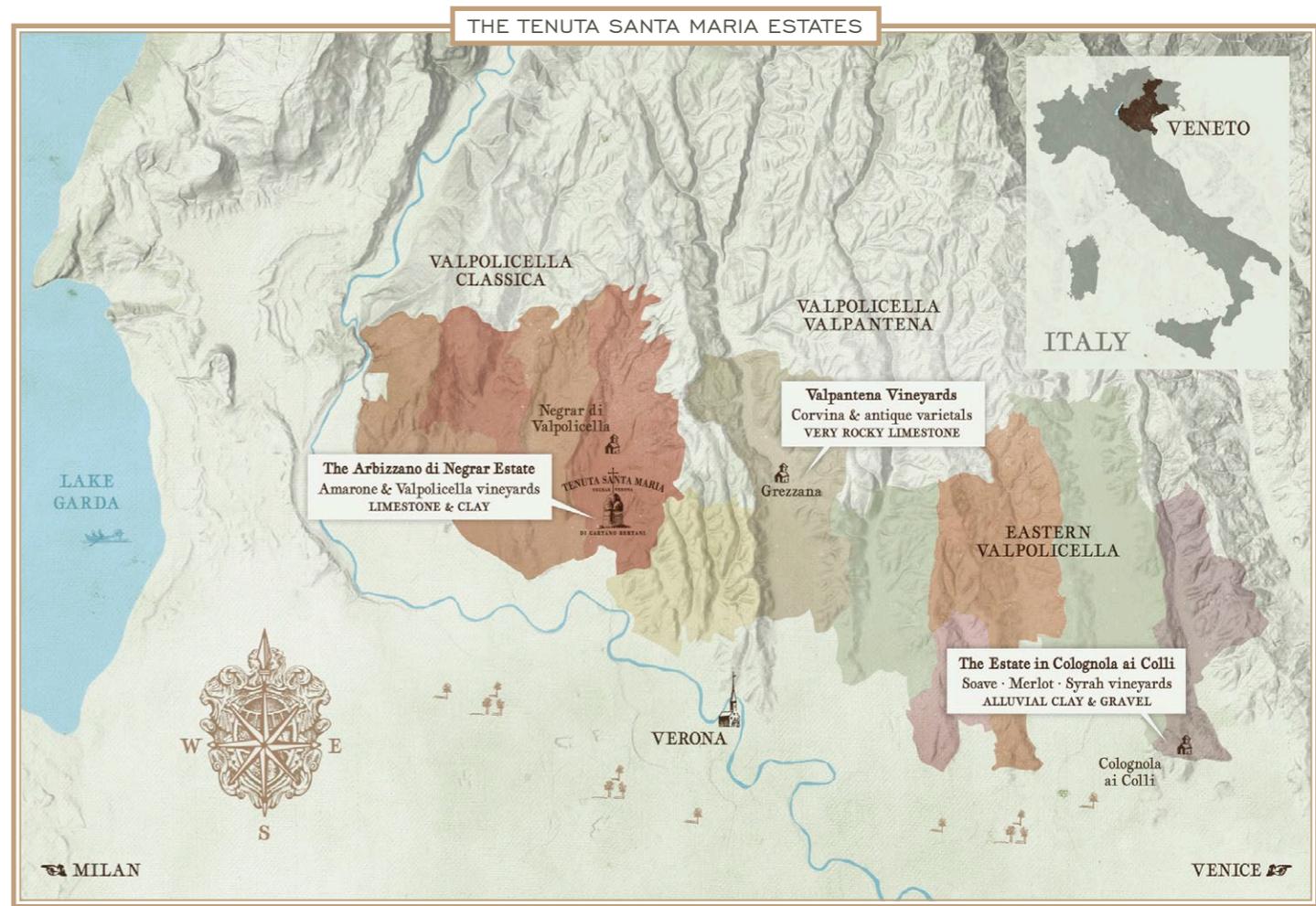
1850

The estate in Pieve di Colognola in the Soave Doc becomes part of the family holdings





BROLO DEI POETI VINEYARD





## THE ARBIZZANO DI NEGRAR ESTATE

*The art of winemaking, the history, and the terroir of Valpolicella*

An elegant 18th-century, Venetian style neoclassical residence —whose historic cellars in 1936 witnessed the birth of Amarone— Villa Mosconi di Giovanni e Guglielmo Bertani, lies in the picturesque village of Arbizzano di Negrar, in the heart of Valpolicella Classica. In this luscious valley, resting 200 meters above sea level, just minutes from Verona and about twenty kilometres from Lake Garda, the vineyards find an ideal location in terms of microclimate and exposure. The sedimentary marl soil rests on a limestone rock substrate and is particularly

suited to the cultivation of grapevine. The estate itself offers a unique example of a walled vineyard or *brolo*, drying lofts for the *appassimento* of the grapes, areas for vinification, and cellars dating back to the 16th century, all dedicated to the production of fine wines. To this day, our Amarone and Valpolicella wines are produced from grapes which are grown in these historic vineyards, developed and aged in these venerable spaces. Villa Mosconi di Giovanni and Guglielmo Bertani, also the headquarters of Tenuta Santa Maria, is open for visits and tastings.

THE ARBIZZANO DI NEGRAR ESTATE



VINEYARDS IN THE ILLASI VALLEY

## THE ESTATE IN COLOGNOLA AI COLLI

*Venerable traditions, innovation, and respect for the vineyard*

The estate of Santa Maria alla Pieve, historic property of Gaetano Bertani's family, is located in the southernmost part of the Illasi Valley, enclosed by the production zones of Valpolicella DOC to the west and Soave DOC to the east. The roots of the vineyards are sunk deep into a terrain alluvial in origin, composed of layers of limestone clay and river stones. The property is situated in a charming hamlet with Roman origins, about fourteen kilometers outside Verona. The stately sixteenth-century farmhouse and over twenty hectares

of surrounding vineyards represent a span of nearly two Roman *centuria*, as evidenced by the cherished discovery of a cadastral survey of the time, a tax map showing details of ownership and land value. From these lands so well-suited to the cultivation of vines, we grow the Merlot for the production of our Decima Aurea, Chardonnay for the elegant Torre Pieve, and Garganega for our Lepiga Soave DOC. Here you can also find the cellars dedicated to vinification and the ageing barrels employed in the production of these fine wines.



THE PARK IN THE ENGLISH-STYLE ENCLOSED GARDEN



GAETANO BERTANI AND SONS

## OUR GUIDING PHILOSOPHY

*Centuries of experience dedicated to innovation and sustainability*

The philosophy which guides us in creating Tenuta Santa Maria wines stems from centuries of experience and research, specific innovations developed by Gaetano Bertani's family in the vineyard and our continuing commitment to promoting the distinctive traits of our territory, our native varieties and traditional methods. Fine wines of great longevity, elegance and balance are produced through meticulous care of the vineyards, use

of sustainable agricultural methods and an eye to detail which accompanies every phase of the winemaking process. Our wines are produced in three of the most characteristic *terroirs* of the region: Villa Mosconi di Giovanni e Guglielmo Bertani in the Valpolicella Classica; Tenuta Santa Maria alla Pieve in the Illasi Valley; and the property of Grezzana in Valpantena, thus representing the major Veronese DOC denominations.

  
Gaetano Bertani

## THE FOUR MAIN NATIVE VERONESE RED VARIETIES



### CORVINA

#### PHENOLOGY AND CULTIVATION

Valpolicella's main cultivar is characterised by medium-sized clusters and its pyramidal-shape. The oval fruit has thick skin and is particularly suited to the *Appassimento* method. It is an exceptionally delicate grape in terms of sensitivity to diseases, humidity and sun exposure and has a potential for large yields that are kept in check with Guyot management. It is planted with medium density on Arbizzano's deep limestone soils medium-rich in organic matter. It requires some irrigation in very dry years as it is also very sensitive to drought.

#### AROMATIC PROFILE

When correctly macerated and fermented at low temperature, Corvina is able to develop a wide aromatic complexity of red fruit aromas such as cherry, raspberry and wild berries, sweet spices, herbs and balsamic notes over fine tannins. With *Appassimento* and a long ageing, macerated fruit aromas are developed over an even finer structure and integrated enveloping glycerine.

#### WINEMAKING

Corvina is rarely used alone. Instead, we blend between 60% to 80% with more tannic cultivars like Corvinone and Oseleta, which contribute to the structure of the wine.

#### CHARACTERISTICS

Cherry - Prune - Chocolate  
Good structure - Full body

## THE FOUR MAIN NATIVE VERONESE RED VARIETIES



### CORVINONE

#### PHENOLOGY AND CULTIVATION

Originally considered a clone of Corvina, it has been considered a different biotype since 2003. It is cultivated separately at a medium density Guyot or Spurred Cordon system on terraced slopes exposed to the sun where it produces lower yields than Corvina. The soil has a high percentage of limestone and low organic matter. The bunches are large but loosely packed with deep blue ellipsoidal berries, well-suited to the *Appassimento* method.

#### AROMATIC PROFILE

Characterised by an intense cherry character, with compelling floral notes of violets and additional fruity notes of raspberry and blackberry. When compared to Corvina, it has a lower alcohol potential, a higher acidity and usually light vegetal notes if picked in a late harvest. Spicy notes of cocoa and tobacco emerge in aged wines. It has an important tannic structure.

#### WINEMAKING

Corvinone is never used as single varietal in wines, but we usually blend between 15% and 25% to support the less tannic indigenous cultivars, such as Corvina and Rondinella.

#### CHARACTERISTICS

Strong aromas - Spices  
Velvety tannins - Complex body

## THE FOUR MAIN NATIVE VERONESE RED VARIETIES



### RONDINELLA

#### PHENOLOGY AND CULTIVATION

Rondinella is easily recognisable in the vineyard for its smaller, curved and compact bunches (compared to Corvina and Corvinone) and for its distinctive leaf. The berries are a very dark color, like a swallow's feathers (rondinella translates to swallow). It has a constant production and is less sensitive to cold, dry and humid years and exposure to the sun. The thick skin is resistant to mould and suitable for late harvests or a more prolonged *Appassimento* to achieve a higher sugar content.

#### AROMATIC PROFILE

The cultivar produces wines of an intense ruby color with an interesting herbal and tobacco character, delicately fruity with hints of cherries. It is medium-bodied, has a good acidity and delicate tannins. It strongly contributes to Recioto's character, as when dried it expresses peculiar prune, date and black walnut aromas.

#### WINEMAKING

Rondinella is rarely used as single varietal. We blend between 5% and 15% in our Amarone Classico Riserva and up to 30% in the Recioto Classico, as it is particularly rich in sugars and suited to longer drying.

#### CHARACTERISTICS

Red fruit - Delicate Acidity - Medium body

## THE FOUR MAIN NATIVE VERONESE RED VARIETIES



### OSELETA

#### PHENOLOGY AND CULTIVATION

Very compact with small bunches and a high number of pips. Oseleta has a very low yield with little juice compared to the other varietals. The low juice content becomes even more apparent with the *Appassimento* method, where this cultivar has a faster evaporation rate and is often pressed earlier than the other cultivars when making Amarone or Recioto. It is fairly resistant to disease and is cultivated on site in plots with more gravel and sand.

#### AROMATIC PROFILE

Deep purple in color with ruby reflections, delicate violet aromas, intricate fresh herbal notes, blackberry flavours, cinnamon and when aged in the bottle, shows some tar and petrol character. It is notably tannic and if not harvested when it is sufficiently ripe, it can present an invasive unripe character.

#### WINEMAKING

When used as single varietal, Oseleta produces wines that have a very complex and interesting tannic structure. It is used in a lower percentage in Amarone Classico (5-7%), and in higher percentages in younger wines, bringing noteworthy elegance and complex aromas.

#### CHARACTERISTICS

Red fruit - Very delicate - Floral  
Low yield - Deep color



AMARONE FINING IN THE 16TH CENTURY CELLARS



AMARONE CLASSICO HARVEST



## 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 substracts 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

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





HISTORIC 18TH CENTURY DRYING ROOM, USED FOR THE *APPASSIMENTO* METHOD



ARELLE - BAMBOO DRYING MATS USED FOR THE *APPASSIMENTO* METHOD



## VALPOLICELLA RIPASSO CLASSICO SUPERIORE

This elegant and complex Valpolicella continues the family tradition of the Ripasso method, used since the 1850s. The style is a consistent expression of the indigenous Corvina, Corvinone, Rondinella and Oseleta grapes and *terroir* of the area. The Ripasso method is delicately achieved by conducting a second extended maceration and fermentation over the Amarone grape skins, giving the wine a higher complexity, softer body and intense color. It is then aged for two years in big oak barrels.

With notes reminiscent of Amarone, the wine is a vivid ruby red color. On the nose, intense hints of cherry, blueberry, liquorice and lingering scents of cinnamon and pepper. On the palate, soft and structured velvet tannins and a very balanced acidity. Long finish with fruity sensations.

### APPELLATION

Valpolicella Ripasso 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 substracts 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

15%

### SERVING TEMPERATURE

16°-18°C

### PAIRINGS

*Starters with game and intense-flavoured meat sauce.  
Savoury quiches, spinach, chard. Red meat.*





EARLY 19TH CENTURY AMARONE BARRELS



VINIFICATION ROOM FROM THE EARLY 1800S



## 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 varietals 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.

**APELLATION**  
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 substracts 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.*





## RECIOTO DELLA VALPOLICELLA CLASSICO

This Reciota is made by using Corvina, Corvinone and Rondinella grapes, which are hand picked at the beginning of September and laid out to dry on the traditional *arelle* for a delicate drying from 140 to 150 days. During this time, in addition to the increase in sugar content, an interesting organic evolution takes place which leads to the development of the typical dried grape aromas in addition to those of the fresh grapes. This is followed by a soft pressing and a long maceration and fermentation in stainless steel which is completed in 30 days on average. The aging takes place in French oak *barrisques* which give it an immediately recognizable character of great complexity and elegance.

The wine has a ruby red colour with garnet reflections. The sweet aromas of blackberry, blueberry and black cherry with notes of undergrowth and wet earth. On the palate it manages to combine its full and opulent nature with a pleasant and balanced sweetness. A long finish of delicious floral and spicy notes and a velvety and elegant tannin.

ALCOHOL  
CONTENT  
13%

SERVING  
TEMPERATURE  
14°-16°C

### APELLATION

Recioto della Valpolicella Classico  
Denominazione di Origine Controllata e Garantita

### VARIETAL COMPOSITION

Corvina 70% | Corvinone 20% | Rondinella 10%

### SOIL COMPOSITION

Arbizzano Valley of Negrar di Valpolicella. Primarily calcareous colluvial soil with clayey substrates. The highest vineyards are terraced with south-east exposure. Alt: 120-220 m.

### HARVEST PERIOD

Mid-September

### VINE TRAINING

Guyot – 5600 vines/ha

### PAIRINGS

*Ideal with dry pastries such as almond or hazelnut cakes, aged cheeses, sweet gorgonzola or as a meditation wine after dinner.*

500 ML



PLACING THE AMARONE GRAPES ON THE ARELLE TABLES



## 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 substracts 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**  
*Cold cuts. Vegetarian risotto eg. mushroom.  
Monkfish stew, fish soup, sea bass. White meat.*





GUYOT VINEYARDS AT THE ESTATE, 1883



HAND-HARVESTED CORVINA GRAPES



## DECIMA AUREA MERLOT

This pure Merlot receives its unique character from the selection of three clones, cultivated at a low-yield and high-density with 9,100 vines per hectare. The harvest is conducted in September in two separate phases with part of the grapes then being dried for a month. The grapes are macerated at a low temperature and fermented in stainless steel tanks and then aged for fourteen months in French oak *barriques*.

Intense, ruby red in color. Complex aroma with hints of wild berries and prunes, accompanied by notes of coffee, cocoa powder, eucalyptus and vanilla. Well-structured, soft tannins and a well-balanced acidity and consistency, with a fine liquorice aftertaste.

**APELLATION**  
Merlot Veronese  
Indicazione Geografica Tipica

**VARIETAL COMPOSITION**  
Merlot 100%, selected from three clones

**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**  
End of September - early October

**VINE TRAINING**  
Cordon trained, 9100 vines/ha

**ALCOHOL  
CONTENT**  
14.5%

**SERVING  
TEMPERATURE**  
16°-18°C

**PAIRINGS**  
*Red meat, Beef Wellington,  
lamb, game and aged cheese*





THE LIMESTONE SOIL OF VALPOLICELLA



DECIMA AUREA *BARRIQUE* ROOM



## LEPIGA SOAVE

Our Soave is a white wine produced from the Veronese Garganega grape in purity, which comes from low-yield vineyards and is hand-harvested at three different ripeness levels. A careful fermentation in stainless steel tanks is followed by *bâtonnage* over fine lees. Lepiga renews our centuries-old Soave wine tradition.

A pleasant surprise to the palate with both freshness and depth, due to the intriguing and balanced structure. Intense straw-yellow color. On the nose, a complex aroma with hints of exotic and summer fruits, pears, peaches, herbs, almonds, and a generous minerality, with traces of toasted vanilla. A rich and compact taste, sustained by freshness, persistence and with a distinct flavour that intensifies the softness.

**APELLATION**  
Soave  
Denominazione di Origine Controllata

**VARIETAL COMPOSITION**  
Garganega Veronese 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**  
September - October

**VINE TRAINING**  
Pergoletta, 3800 vines/ha

**ALCOHOL  
CONTENT**  
12.5%

**SERVING  
TEMPERATURE**  
8°-10°C

**PAIRINGS**  
*Tuna crudités, oysters. Seafood dishes, spaghetti with seafood, cooked shellfish. Mediterranean fish such as cod, swordfish and mackerel.*

750 ML



THE CHAMBER OF THE MUSES



THE CHAMBER OF THE MUSES – CEILING DETAIL



## 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 hazelnuts and melted butter. The wine denotes an excellent and elegant refined structure and is well-balanced between acidity and sapidity.

**APELLATION**  
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**  
10°-12°C

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



## Wine Tours & Tastings

The Chamber of Muses is beautifully decorated with 18th century frescoes and the elegant rooms, gardens, and cellars of the Villa and estate are open to the public for guided tours and tastings. During the visit you will have the opportunity to taste the different wines produced by Gaetano Bertani's family, with the option of pairing them with local Veronese delicacies. Tastings can also include lunch or dinner by reservation only.

## Weddings & Private Events

The stately complex of Villa Mosconi di Giovanni e Guglielmo Bertani makes an ideal location for holding wedding receptions and for any other type of private event, from birthdays to graduation parties, where you can welcome your guests in an atmosphere that is at once distinct, relaxing, and refined.

## Corporate Events & Activities

The many different spaces of the Villa, its gardens and romantic park of eight hectares nestled in an extensive walled vineyard from the 1500s together create the perfect frame for any type of corporate event, allowing you to organise an itinerary involving multiple activities, including prepared presentations, conferences, business meetings, team building exercises, gala dinners and parties.

FOR MORE INFORMATION, PLEASE CONTACT US AT: [BOOKING@TENUTASANTAMARIA.WINE](mailto:BOOKING@TENUTASANTAMARIA.WINE)

## WINE SHOP

Open every day 9:30am-6pm

## TOURS & TASTINGS

*reservation required*



For the current schedule, please check our website: [tenutasantamaria.wine](http://tenutasantamaria.wine)



VERONA - UNESCO WORLD HERITAGE SITE



Best Of  
Wine Tourism  
By GREAT WINE CAPITALS  
THE AWARD OF EXCELLENCE

## NEWSLETTER

*Preview wine releases with member-exclusive offers, get news about winery events & culture*



THE VINEYARDS IN VALPOLICELLA CLASSICA

Verona



WWW.TENUTASANTAMARIA.WINE

*The Gaetano Bertani family estate*



WEBSITE



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 @TENUTASANTAMARIA



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 2021/2115  
CAMPAIGN FINANCED ACCORDING  
TO REG. EU N. 2021/2115

INSTAGRAM

