

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

ENGLISH



THE ARBIZZANO DI NEGRAR ESTATE



## TENUTA SANTA MARIA DI GAETANO BERTANI

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.

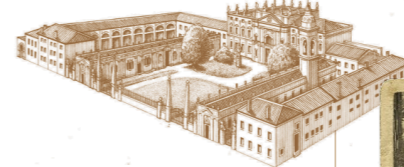
Tenuta Santa Maria is a place where art, poetry and viticulture intertwine since the 16th century. Here we create elegant wines that are an authentic expression of our territory, through respect for the vineyard, the enhancement of indigenous grapes, the combination of traditional methods and innovative techniques, the use of sustainable practices, passion and family experience. The estate has a long and authoritative history of oenological innovation in Valpolicella. Among his achievements are the decisive role in defining the method and style of modern Amarone and the pioneering adoption of the qualitative Guyot training system. Today, the brothers Giovanni and Guglielmo Bertani

continue the winemaking heritage of Verona with dedication, carrying on the work of their father, the renowned winemaker Gaetano Bertani. The production of Tenuta Santa Maria extends from Colognola ai Colli, in the heart of the Soave DOC area, to Valpantena, in an ambitious high-altitude project. The Arbizzano di Negrar estate is located in a fascinating neoclassical complex with a frescoed villa, a monumental wine cellar and ancient vineyards, recognised as a national heritage site for their oenological and cultural significance. Historically, it was home to a prestigious literary salon in the Romantic period and was celebrated for its excellent wines, praised by poets such as Ippolito Pindemonte.

OUR HERITAGE OF WINEMAKING

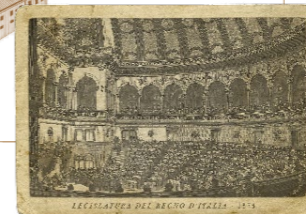
Construction of the monumental cellars and walled vineyards in Arbizzano di Negrar, Valpolicella

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



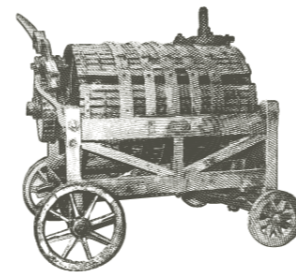
Gaetano Bertani's Decima Aurea and Torre Pieve Cru project is born

1990



1567

First record of the family's winemaking activity in Valpolicella



1850

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



## CLIMATE AND SOILS OF VALPOLICELLA

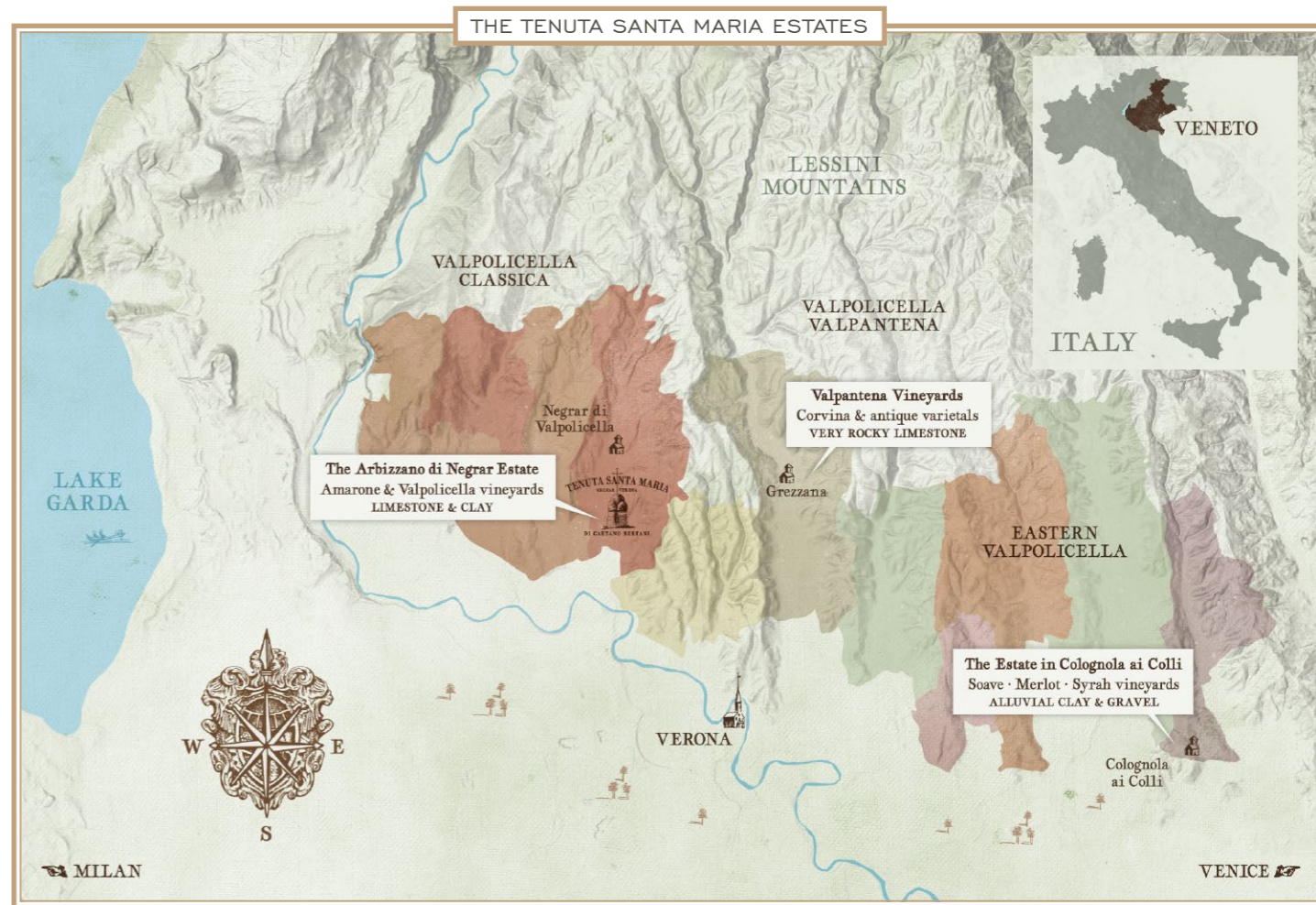
*The wine region and its characteristics*

The *terroir* of Valpolicella defines the characteristics of our wines. The climate is temperate, characterized by hot summers and mild winters, influenced by the presence of the Lessini Mountains to the north and Lake Garda to the west. The soils are varied, ranging from marl-limestone to more clay-rich areas. The wine region is divided into three subzones: Valpolicella Classica, Valpolicella Orientale, and Valpantena, each with a distinctive microclimate. Valpolicella

Classica features marl-calcareous soils and benefits from the fresh breezes of the mountains and proximity to the lake. Valpolicella Orientale, to the east, has marly-alluvial soils with a sandy texture and is more exposed to the sun. Valpantena stands out for its rockier soils and a more pronounced temperature range. At Tenuta Santa Maria, we work to enhance the characteristics of each subzone through separate vinifications that highlight the unique qualities of our territory.



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THE LIMESTONE SOIL OF VALPOLICELLA



CORVINA VINEYARD IN ARIBIZZANO



THE ARBIZZANO DI NEGRAR ESTATE

## 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.



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

## THE NATIVE VERONESE VARIETIES

*The heritage of our land to be valued and preserved for generations to come*

In Valpolicella there are eighteen native varieties, the most cultivated of which are Corvina, Corvinone and Rondinella. In addition to these, the product specification admits 15 minor varieties, which are now being progressively rediscovered. These unique types of grapes are more than just a genetic curiosity, but an opportunity to enhance the identity of our terroir and our wines. At Tenuta Santa Maria di Gaetano Bertani, these grapes are the

core of our production philosophy. We have been selecting and growing exclusive clones since 1800, including our special Corvina clone and the more recently introduced Oseleta. From the vineyard to the vinification process, every step of the process is guided by the respect for the terroir, with the aim of highlighting the aromatic complexity and identity of the local indigenous varieties in our wines of excellence.



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## THE FOUR MAIN NATIVE VERONESE RED VARIETIES



### CORVINA

#### PHENOLOGY AND CULTIVATION

The primary grape variety of Valpolicella finds its ultimate expression on our estate through an exclusive clone, meticulously described here. It is distinguished by a medium-sized, pyramidal cluster with oval berries endowed with thick skins, perfectly suited for the appassimento process. Grown using the Guyot training system at moderate density in Arbizano, on calcareous soils with a moderate organic content, this grape exhibits notable sensitivity to diseases and drought, demanding careful attention. In drier vintages, it may require precise irrigation to ensure optimal growth.

#### AROMATIC PROFILE

When fermented and macerated correctly at low temperatures, Corvina develops a profound aromatic complexity. In our clone, it reveals notes of red fruits such as strawberry, raspberry, and cherry, alongside nuances of wild berries, sweet spices, aromatic herbs, and balsamic hints, framed by refined tannins. With appassimento and extended ageing, it evolves to offer aromas of ripe and stewed fruit, supported by an elegant structure and a smooth, glycerol-rich texture that is harmoniously integrated.

#### WINEMAKING

Corvina is seldom vinified on its own. It typically accounts for 60-80% of the blend, complemented by more tannic varieties like Corvinone or Oseleta, which enhance the wine's structure.

#### CHARACTERISTICS

Strawberry - Raspberry - Cherry - Plum - Chocolate  
Good structure - Good 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 varieties. 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 BARRELS ROSETTE



AMARONE CLASSICO HARVEST



CHECKING AMARONE AND RECIOTO GRAPES

## THE *APPASSIMENTO* METHOD

*The time-honoured art behind Valpolicella wines*

The *appassimento* method is a traditional technique that, through dehydration, concentrates sugars and aromas in the grapes, giving the wines greater complexity and structure. After harvest, the selected bunches are placed in the *fruttai*, spacious and ventilated rooms that promote drying. Here, they lose between 40% and 60% of their water, developing an intense and layered aromatic profile that

gives Amarone and Recioto della Valpolicella their distinctive character. At Tenuta Santa Maria, this method has been perfected by Gaetano Bertani, who refined the technique in the historical *fruttaio* of the winery. Thanks to a careful selection of grapes during harvest and meticulous control throughout the drying process, we create fine wines that express the essence of the Valpolicella *terroir*.



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## BROLO DEI POETI – AMARONE CLASSICO RISERVA DOC

This wine is produced only in exceptional vintages with ideal climatic conditions. Harvest begins at dawn, with the best grape clusters hand-picked from the higher elevations of the walled vineyards at the estate. A second selection occurs at the winery before the grapes enter their resting phase. Drawing on knowledge gained from numerous harvests, the delicate *appassimento* process is monitored daily, a stage crucial in developing a wine of remarkable character. Extended maceration and minimal intervention during fermentation help preserve its aromatic qualities. Aged fourteen years in large oak barrels, it then spends another year in bottle.

The wine is deep garnet red. On the nose, aromas of spices—cloves, cinnamon, cocoa, and roasted coffee—and jammy fruit emerge. Soft and elegant on the palate, it features velvety tannins and notes of tobacco, chocolate, nutmeg, and cinnamon, finishing with dried fruits like raisins and brandied cherries. A fresh mineral note enhances its smoothness, leading to a long finish.

### APPELLATION

Amarone della Valpolicella Classico Riserva  
Denominazione di Origine Controllata

### VARIETAL COMPOSITION

Corvina 70% | Corvinone 10% | Rondinella 20%

### 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  
17%

SERVING  
TEMPERATURE  
18°C

### PAIRINGS

Beef, lamb or game steers, roasted meat, venison steak,  
grilled lamb chops with herbs. Aged cheeses with intense flavour.

750 ML



## 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

*First courses with wild mushrooms, beef and lamb steaks, oven-baked game, braised beef, slow-cooked meat. Aged cheeses with bold flavor.*





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.*





## 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.

**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.*





EARLY 19TH CENTURY AMARONE BARRELS



VINIFICATION ROOM FROM THE EARLY 1800S



## ACINATICUM 1928 FAMILY RESERVE

The term “acinaticum” comes from Latin, indicates well-ripened clusters, and historically referred to Recioto. The 1928 harvest included Corvina, Corvinone, Rondinella, Molinara and Sangiovese, which were dried on arelle. That year presented ideal climatic conditions: warm temperatures, little precipitation and a cold, dry winter favored the ripening and drying of the grapes. Acinaticum 1928 was aged in oak barrels and bottled in 1938 in handcrafted bottles, similar to those of other prestigious sweet wines, where it still rests after nearly a century.

The wine is part of the exclusive family collection of Giovanni and Guglielmo Bertani and is typically made available in very limited quantities for special tastings and charity auctions.

### VARIETAL COMPOSITION

Corvina | Corvinone | Rondinella | Molinara | Sangiovese

### 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.

### TASTING NOTES

The wine is garnet red with orange tones tending to brown. Aromas of black cherries, prunes and raisins are complemented by notes of violets and iris, while hints of coffee and cocoa blend with hints of myrtle, tobacco and leather. The palate is smooth and reminds one of fine liquors.

ALCOHOL  
CONTENT  
17.8%

SERVING  
TEMPERATURE  
16°-18°C

### PAIRINGS

*Blue or particularly flavorful cheeses, chocolate desserts, dry pastries.*

750 ML



## RECIOTO DELLA VALPOLICELLA CLASSICO

This Recioto 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 *barriques* 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.

### APPELLATION

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

ALCOHOL  
CONTENT  
13%

SERVING  
TEMPERATURE  
14°-16°C

### 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**  
*Vegetable or mushroom risottos, charcuterie, stewed fish,  
fish soups, oven-baked fish. 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**  
*Grilled meat, beef tenderloin in pastry,  
oven-baked lamb, game, aged cheeses with rich flavor.*





DECIMA AUREA *BARRIQUES* ROOM



TRADITIONAL BARRELS FOR AMARONE FINING



## 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**  
*Fish carpaccio, light seafood dishes, steamed fish, seafood pasta.  
Grilled fish.*

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



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## NEWSLETTER

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



THE *BROLO DEI POETI* VINEYARD IN VALPOLICELLA CLASSICA

Verona



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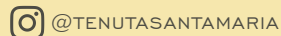
WEBSITE



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

INSTAGRAM

