



TENUTA SANTA MARIA DI GAETANO BERTANI

Region: Veneto - Negrar (Verona), Italy

Owners: Bertani family

Website: www.tenutasantamaria.wine

Winemaker: Gaetano Bertani with son Giovanni

WINERY PROFILE:

The Bertani name represents centuries of wine-making experience. When brothers Gaetano and Giovanni Battista Bertani founded the historic cellar in the second half of the 19th century, their efforts were built upon an already firmly established viticultural heritage dating back to the 15th century. Combining their deep respect for tradition and appreciation for the land with an innovative and courageous spirit for quality wine-making, the two brothers gave birth to a highly successful enterprise that was quite trailblazing for the Veneto of that era. They were the first in the region to bottle and sell typical Veronese varieties such as Valpolicella Ripasso, Recioto and Soave on a large scale, and innovative cultivation techniques (Guyot method for high-density, low-yield) and enological innovations (such as the *Ripasso* method, a second fermentation of Valpolicella created by “passing over” Recioto grape skins) brought them national and international recognition for winemaking quality.

Today, Gaetano Bertani, great-grandson of founding brother Gaetano, continues the Bertani family tradition with his sons Giovanni and Guglielmo. Guided by years of extensive wine-making experience and a continuing spirit of exploration, new labels produced from international grape varieties including Merlot, Syrah and Chardonnay stand alongside the more “classic” lineup of the region’s fine wines like Valpolicella Ripasso Superiore and Amarone Classico. Dedication and passion, respect for the vineyard and years of experience combined with a constant pursuit of the latest advancements in oenological technology come together to produce wines of timeless elegance, authentic expressions of the territory.

VINEYARDS AND VINIFICATION:

To produce the fine wines of longevity, elegance and balance for which Tenuta Santa Maria is known, meticulous care in the vineyards, sustainable agricultural methods minimizing the use of chemicals, and scrupulous attention to detail accompany every phase of the winemaking process. Wines are produced from grapes grown in three of the most characteristic *terroirs* of the Veronese region: Villa Mosconi Bertani in the Valpolicella Classica (Negrar), Tenuta Santa Maria alla Pieve in the Illasi Valley, and Grezzana in Valpantena.

Winemaking (vinification, ageing and bottling) is carried out at two locations: the Estate in Colognola ai Colli and the Villa in Negrar (Valpolicella). More than 20 hectares (50 acres) of high-density (9,500 vines per hectare) vineyards, are planted around the splendid 16th century farmhouse estate in Colognola ai Colli. Here, the Garganega grapes for the Lepiga Soave are planted, while the cellar is dedicated to the production of Merlot Decima Aurea and Chardonnay Torre Pieve. The elegant Villa Mosconi Bertani, in the heart of the Valpolicella classica, is the home of the Bertani family's Amarone and Valpolicella wines.

Combining traditional methods, advanced technology, exceptional vineyards and experience passed down through generations of family tradition, the Bertani family continues to produce wines that express *“elegance over strength; complexity as an expression of our terroir...because each wine should reflect its territory.”* – Gaetano Bertani.

