



TENUTA SANTA MARIA di Gaetano Bertani

DECIMA AUREA MERLOT VERONA I.G.T.

*This is a rich and intense wine, apparent immediately by its ruby red color. Soft tannins, well-balanced acidity and consistency are complimented by enchanting hints of wild berries and dried plums, accompanied by notes of coffee, eucalyptus and vanilla. This is a well-structured Merlot, expressing typical qualities of the variety, but also the unique character given by a partial “**appassimento**” for a portion of the grapes, typical of the region and style of the winery.*



Variety:	100% Merlot (selected from three clones)
Alcohol:	14.5% by volume
Production:	20,000 bottles
Vineyard:	Illasi Valley (16 km east of Verona)
Altitude:	50 m above sea level
Soil type:	primarily clay with deeper calcareous layers
Average age of vines:	27 years
Yield:	8,000 kg/ha
Training system:	Cordon-trained
Time of harvest:	late September for some grapes, remainder in first half of October (overripe)
Vinification:	<i>partial “appassimento” (drying) of the grapes picked in September and remaining grapes harvested overripe in October; separate cold macerations and temperature-controlled fermentation</i>
Refining:	blended then refined in oak barriques for approx. 14 months and a few months in bottle
PH:	3.5
Total acidity:	5.17 g/l



TASTING NOTES:

“A decadent merlot with notes of dried strawberries, dried flowers and tobacco leaves. There is lot of evolution here. Full body, round and juicy tannins and a smooth finish. There is still tension though. Drink now.” **JAMES SUCKLING – 92 pts on 2004 vintage**