

TENUTA SANTA MARIA

NEGRAR VERONA



Official documents from as early as the mid-1500s attest to the Bertani family heritage in the Valpolicella region. At the start of the last half of the 1800s, brothers Gaetano & Giovanni Battista Bertani set out to establish a new benchmark for excellence in their craft. Combining their deep respect for tradition and love of the land with innovative drive in both the areas of production and cultivation, the brothers Bertani built an enterprise unique to the Veneto. With a forward-looking spirit, they introduced revolutionary vine growing techniques developed by agronomist Jules Guyot, techniques to which Gaetano Bertani had been exposed during his years of political exile in France for his active role in the Italian Unification Movement against the Austrian Empire. This passionate dedication led to the wine we now know as Amarone, a name that was coined within the very cellars of the estate. The term was in reference to a wine the Bertani family had been producing since the early 1900s under the name “Recioto Secco”. Today, Gaetano Bertani, great-grandson of founding brother Gaetano, and his sons, Giovanni and Guglielmo, maintain the family tradition and philosophy with true passion and dedication to the land and their wines.



TENUTA SANTA MARIA 2018 VALPOLICELLA CLASSICO SUPERIORE DOC

*A blend of Corvina 75%, Rondinella 10% and Corvinone 15% from 21-year-old vines.
Aged for 16 months in oak.*

90 Points, Decanter Magazine
Silver Medal-Decanter World Wine Awards:
“Ripe red cherries on the nose and a hint of black plums and smoke, with a spicy character.”



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virtual tour
of the Estate!