

# TENUTA SANTA MARIA

NEGRAR VERONA

DI GAETANO BERTANI



## **Amarone from the family, cellars and Estate that that originated Amarone.**



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.



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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.



6-PK WOODEN CASE

## **TENUTA SANTA MARIA DEI GAETANO BERTANI 2016 AMARONE CLASSICO DELLA VALPOLICELLA RISERVA DOCG**

*A blend of Corvina 75%, Rondinella 10% Corvinone 15% from 22-year-old vines planted on clay hills with calcareous layers at the Arbizzano di Negrar Estate - in the heart of the Valpolicella Classico zone. Harvested in mid-September and laid to dry for 4 months on bamboo & wood mats (appassimento) in a centuries-old chamber with natural air circulation. In January, after reaching the desired sugar concentration (when the grapes have lost 40-50% of their original weight), the dried fruit is pressed and left to ferment for 25-30 days at a controlled temperature accompanied by daily punch downs. The wine is then aged for 4 years in large oak barrels & rested in bottle for 6+ months.*

### **2016 Vintage Reports:**

*"An impressive vintage" – Forbes*

*"a classic vintage for Amarone, with the best examples displaying excellent ripeness and extract, good acidity and fine tannic structure;20-30 years of cellar potential."– Wine Scholar Guild*

**2015 Review: 96 Points, Vinous:** *"Sweet violets and roses give way to black cherries, balsamic spices and white smoke as the incredibly pretty 2015 Amarone della Valpolicella Classico Riserva blossoms in the glass. This is an undeniably elegant and refined style, casting a polished display of licorice-tinged blackberries and savory herbs across a core of brisk acidity. The resulting expression is quite savory, tapering off long with building tannic tension that grows with each sip. Rich notes of mocha contrast fresh mint and salty minerals, as this finishes impossibly long with an umami feel. The 2015 gets an official "wow" in my book."*