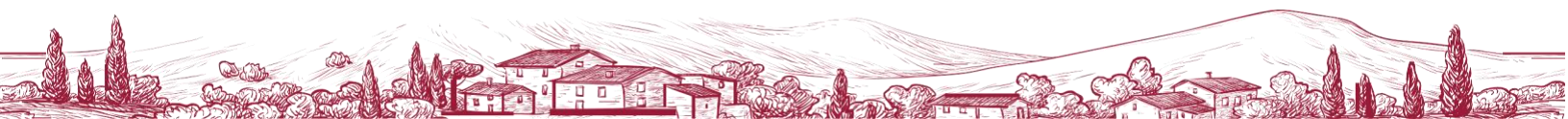




TENUTA SANTA MARIA di Gaetano Bertani

TORRE PIEVE CHARDONNAY VERONA I.G.T.

Fermentation and long refinement in oak barriques of 50% of the must yields a Chardonnay that is particularly elegant and complex, with a notable balance between freshness and sapidity. Delicate perfumes of vanilla scents fade into more exotic aromas of pineapple, banana and citrus, finishing with hazelnuts and melted butter. This is a Chardonnay of great character that expresses the particular terroir of the Illasi Valley, especially adapted to white grape varieties.



Classification:	Chardonnay Verona IGT
Variety:	100% Chardonnay (three different clones)
Number of bottles produced:	10,000 bottles
Production area:	Illasi Valley (16km east of Verona)
Altitude:	50 meters (164 feet) a.s.l.
Average age of vines:	28 years
Yield:	5,000 kg/ha
Training system:	Spur-pruned, cordon-trained
Vinification:	After harvest, grapes are cooled before being pressed and must is left to separate from sediments. 50% of must is fermented and refined in new medium-toast barriques for approx. 150 days, remaining 50% is fermented in temperature-controlled stainless steel; the two wines are blended in March
Refining:	After blending, wine is refined for approx. 6 months and aged for further 4 months before bottling
Alcohol:	13.5% vol.
pH:	3.5
Total acidity:	4.5 g/L
Soil type:	Primarily clay with deeper calcareous layers
Time of harvest:	Middle of September
Harvesting:	Manual

TASTING NOTES:

"This is a delicious chardonnay with lots of cooked-apple, lemon and pear character. Full body, bright acidity and a clean, fresh finish. Hints of smoke and toasted oak. Drink now." **JAMES SUCKLING – 92 pts on 2017 vintage**