



TENUTA SANTA MARIA di Gaetano Bertani

RECIOTO della VALPOLICELLA CLASSICO D.O.C.G.

The Recioto della Valpolicella Classico entices immediately with its ruby red color, enhanced with garnet reflections. Sweet aromas of blackberry, blueberry and black cherry combined with earthy notes of undergrowth and wet soil complete the aromatic profile while, on the palate, the wine's full and opulent nature merges with a pleasant and balanced sweetness. The finish is long with delicious floral and spicy notes enveloped in velvety and elegant tannins. This unique and historic wine is ideal with dry pastries (like almond or hazelnut cakes), aged cheeses, sweet gorgonzola, but is also interesting as an after-dinner meditation wine.



Classification:	Recioto della Valpolicella Classico DOCG
Variety:	70% Corvina, 20% Corvinone, 10% Rondinella
Production area:	Arbizzano Valley of Negrar (Valpolicella)
Altitude:	120-220 meters (394-722 feet) a.s.l., highest vineyards are terraced with south-east exposure
Training system:	Guyot
Vine density:	5,600 plants/ha
Vinification:	Laid to dry on traditional "arelle" for 140-150 days, increasing sugar content and adding complexity. The dried fruit is soft pressed followed by a long maceration and fermentation in temperature-controlled stainless steel (about 30 days).
Refining:	French oak barriques
Alcohol:	13.5% vol.
Soil Type:	Primarily calcareous colluvial soil with clay substrates
Time of harvest:	Mid-September
Harvesting:	Manual

TASTING NOTES:

On the palate it manages to combine its fleshy and opulent nature with a pleasant and balanced sweetness. A long finish of delicious floral and spicy notes and a velvety and elegant tannin.

