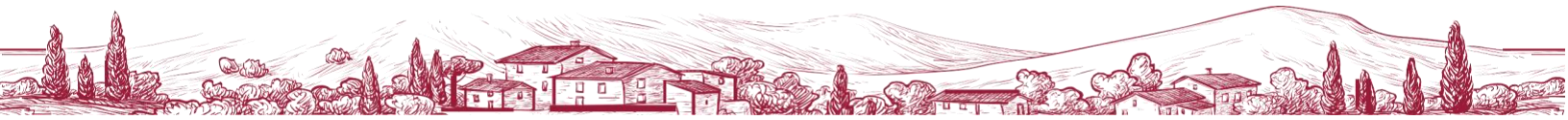




TENUTA SANTA MARIA di Gaetano Bertani

LEPIGA SOAVE D.O.C.

Produced from the typical white Veronese Garganega grape and cultivated with low yields, this Soave presents a complex bouquet of exotic fruits, pears, peaches, herbs and almonds with a generous minerality and hints of toasted vanilla. A pleasant surprise to the palate, rich and compact in the mouth while sustained by fresh acidity and persistency. The variety's distinct flavor intensifies the softness of the wine.



Classification:	Lepiga Soave DOC
Variety:	100% Garganega Veronese
Number of bottles produced:	40,000 bottles
Production area:	Cognola ai Colli
Altitude:	50 meters (164 feet) a.s.l.
Average age of vines:	38 years
Yield:	12,000 kg/ha
Training system:	Pergoletta
Vinification:	Grapes harvested at different ripening times and crushed, cold macerated and fermented separately; wine is blended in January
Refining:	Extended period of refinement in stainless steel, short period in bottle before release
Alcohol:	12.5% vol.
pH:	3.28
Total acidity:	5.11 g/L
Soil type:	Clay, with calcareous, marly subsoil
Time of harvest:	2nd week of September
Harvesting:	Manual

TASTING NOTES:

“Cooked apples, preserved lemons and waxy orange peel. Medium-bodied and fruity with pretty, pear-drop character and some subtle acidity crunch. Drink now.”

JAMES SUCKLING – 90 pts on 2018 vintage