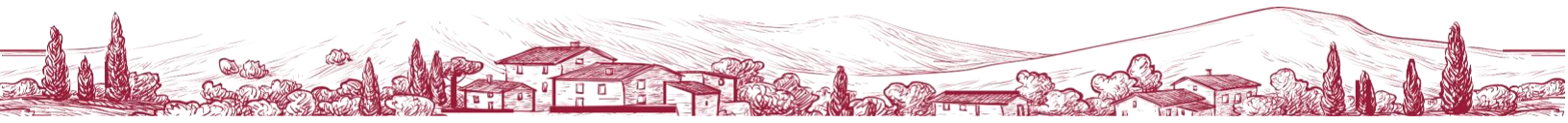




TENUTA SANTA MARIA di Gaetano Bertani

VALPOLICELLA CLASSICO SUPERIORE D.O.C.

This is a traditional Valpolicella, representative of the region and Bertani family tradition. The “Classico” designation refers to the areas where the very first Valpolicella vineyards were planted – on quality hillside sites, yielding the best fruit and therefore best wines. Typical aromas of fruit (blueberry, cherry) are accented by spicy notes of cinnamon and pepper. The palate is soft, fruity and warm with structured tannins, balanced with a pleasant acidity and a long finish.



Classification:	Valpolicella Classico Superiore DOC
Variety:	75% Corvina, 10% Rondinella, 15% Corvinone
Number of bottles produced:	60,000 bottles
Production area:	Abrizzano di Nergar (Verona)
Altitude:	150-200 meters (492-656 feet) a.s.l.
Average age of vines:	27 years
Yield:	8,000 kg/ha
Training system:	Guyot
Vine density:	5,600 plants/ha
Vinification:	Grapes are crushed, cold-pressed then undergo temperature-controlled fermentation for 25-30 days with daily punch downs
Refining:	Malolactic fermentation then 12 months aging in oak barrels before bottling
Alcohol:	13.5% vol.
pH:	3.45
Total acidity:	5.12 g/L
Soil type:	Primarily clay with deeper calcareous layers
Time of harvest:	End of September
Harvesting:	Manual

TASTING NOTES:

“Aromas of spices, such as cloves, as well as red peppers and underlying fruit. Medium-bodied, linear and tight with lovely tension and length. Drink now.” **JAMES SUCKLING – 92 pts on 2018 vintage**