



TENUTA SANTA MARIA

Region: Negrar (Verona), Italy

Owners: Giovanni and Guglielmo Bertani

Website: www.tenutasantamaria.wine

Winemaker: Franco Bernabei

WINES:

LEPIGA SOAVE DOC

A pleasant surprise to the palate, combining freshness and depth to deliver an intriguing and balanced structure

100% Garganega. Cold maceration followed by fermentation and an extended period of refinement in stainless steel, on the lees.

TORRE PIEVE CHARDONNAY VERONA IGT

A single vineyard Chardonnay from three different clones in a high-density vineyard; a wine of great elegance and complexity

100% Chardonnay. 50% of must is fermented and refined in new medium toast *barriques* for ~150 days, remaining 50% is fermented in temperature-controlled stainless steel; refined on the lees.

PRÀGAL ROSSO IGT

A fruity, spicy blend of Corvina, Merlot, and Syrah, intriguing in its easy elegance and full-bodied structure

Variable percentages of Corvina Veronese, Merlot and Syrah. Merlot and Syrah undergo cold maceration and temperature-controlled fermentation in stainless steel tanks. Corvina undergoes a partial *appassimento* in temperature and humidity-controlled drying room then fermented, macerated and refined six months in oak casks and *barriques* for malolactic fermentation. Corvina is assembled with the Merlot and Syrah and followed by additional bottle ageing.

VALPOLICELLA CLASSICO SUPERIORE DOC

A classic representation of Veronese viticultural and oenological tradition; soft and warm tannins are balanced by fresh acidity and fruit sensations

75% Corvina, 10% Rondinella, 15% Corvinone. Cold-pressed then temperature-controlled fermentation for 25-30 days with daily punch-downs; followed by malolactic fermentation and 12 months in oak barrels.

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

An elegant and complex Valpolicella of the historic Ripasso method; a bold wine of complexity, soft body and intense color

75% Corvina, 10% Rondinella, 15% Corvinone. Cold-pressed then temperature-controlled fermentation for 25-30 days with daily punch-downs. After fermentation, wine rests in stainless steel tanks until January/February when poured over Amarone marc for *ripasso* (repassing), a second maceration and fermentation. After decanting, malolactic fermentation and 24 months in oak barrels and six months in bottle.

DECIMA AUREA MERLOT VERONA IGT

A single-vineyard Merlot of unique character with hints of wild berries and dried plums, accompanied by notes of coffee, eucalyptus and vanilla

100% Merlot. Partial *appassimento* (drying) of the grapes and remaining grapes harvested overripe; separate cold macerations and fermentation then blending and refined in oak *barriques* for ~14 months and some time in bottle.

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG

A rich, complex and full-bodied Amarone of immediately recognizable taste that perfectly expresses the Veronese tradition and family heritage

75% Corvina, 10% Rondinella, 15% Corvinone. The finest hand-selected grapes dry for 4-5 months on bamboo and wood mats to reach desired sugar concentration. After pressing and temperature-controlled fermentation, malolactic fermentation and refining in large oak barrels for 4+ years and an additional 6 months in bottle.

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG

A full and opulent sweet wine balancing sweet fruit with earthy notes, flowers and spice.

70% Corvina, 20% Corvinone, 10% Rondinella. After drying the grapes, long maceration and fermentation (30 days) in stainless steel followed by aging in French oak *barriques*.