

TENUTA SANTA MARIA

NEGRAR VERONA

DI GAETANO BERTANI



Amarone from the family, cellars and Estate that birthed the 1st Amarone.



Official documents from as early as the mid-1500s attest to the Bertani family heritage in the Valpolicella region. At the start of the last half of the 1800s, brothers Gaetano & Giovanni Battista Bertani set out to establish a new benchmark for excellence in their craft. Combining their deep respect for tradition and love of the land with innovative drive in both the areas of production and cultivation, the brothers Bertani built an enterprise unique to the Veneto. With a forward-looking spirit, they introduced revolutionary vine growing techniques developed by agronomist Jules Guyot, techniques to which Gaetano Bertani had been exposed during his years of political exile in France for his active role in the Italian Unification Movement against the Austrian Empire.



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of the
Estate!

This passionate dedication led to the wine we now know as Amarone, a name that was coined within the very cellars of the estate. The term was in reference to a wine the Bertani family had been producing since the early 1900s under the name "Recioto Secco". Today, Gaetano Bertani, great-grandson of founding brother Gaetano, and his sons, Giovanni and Guglielmo, maintain the family tradition and philosophy with true passion and dedication to the land and their wines.



Tenuta Santa Maria 2013

Amarone Classico della Valpolicella Riserva D.O.C.G. (6pk)

A blend of Corvina 75%, Rondinella 10%, Corvinone 15% from 22-year-old vines planted on clay hills with calcareous layers at the Arbizzano di Negrar Estate - in the heart of the Valpolicella Classico zone. Harvested in mid-September and laid to dry for 4 months on bamboo & wood mats (appassimento) in a centuries-old chamber with natural air circulation. In January, after reaching the desired sugar concentration (when the grapes have lost 40-50% of their original weight), the dried fruit is pressed and left to ferment for 25-30 days at a controlled temperature accompanied by daily punch downs. The wine is then aged for 4 years in large oak barrels & rested in bottle for 6+ months.

97 Points, Decanter Magazine: *"Lovely complex nose of plums, licorice, cherry brandy, subtle leather, tobacco, and spice. Lush and velvety tannins on the palate, with sweet cherries, cloves and nutmeg, this is round and generous with beautiful length."*

95 Points, Vinous: *"The 2013 Amarone della Valpolicella Classico Riserva manages to deliver all of the richness, opulence and dark intense fruit that you'd hope for, in an unbelievably vibrant and pretty expression. Blackberries, currants, cinnamon, clove, cedar and mocha create an initially intense burst of aromatics. Hints of stone dust and dried roses evolve in the glass, adding further depth yet also freshness over time. The textures here are elegance personified, as wave after wave of silken ripe red fruits and spices washes across the palate, all guided by juicy acids that create a pure and high-energy expression. Notions of tart cherry, licorice, bitters and baker's chocolate linger for well over a minute. Amarone is often called a wine of meditation, and the 2013 fits that bill perfectly."*