

Decima Aurea Merlot Igt Verona

THIS ELEGANT AND COMPLEX MERLOT acquires its unique character from partially dried grapes, obtained from low-yield vineyards with a density of 9500 vines per hectare. A portion of the merlot grapes are collected in an early harvest and dried for a short period. The remaining are pressed fresh. The fining is conducted in oak *barriques*.

Deep ruby red, with hints of dried plums and wild berries, accompanied by notes of coffee, eucalyptus and vanilla. Well-structured, soft tannins, well-balanced acidity and consistency. Intense, with a fine liquorice aftertaste.

CLASSIFICATION

Rosso Veronese - Indicazione Geografica Tipica

YEARS PLANTED

1991 to 1993

PRODUCTION AREA

Tenuta Santa Maria alla Pieve, situated in Val d'Illasi, ten miles east of Verona, with the vineyards exposed from north to south on a slightly sloping hill

PHILOSOPHY

Expressing the local *terroir* with an international grape variety by combining Merlot with the Veronese tradition of the drying process

TYPE OF SOIL

Primarily clay with deeper calcareous layers

VINEYARD MANAGEMENT

Due to the high density of the vines, more than 80% of the vineyards' management is carried out mechanically. However, the winter pruning of the vines, the green harvest in spring and summer and the harvest is done by hand.

VARIETAL

Merlot 100% selected from three clones

HARVEST, VINIFICATION AND AGING

Part of the grapes are picked in late September and left to dry for about a month in protected but airy locales on the Estate. Another part of the harvest takes place in the first half of October in a stage of over-ripening. The two harvests are separately low-temperature macerated and temperature-controlled fermented and then blended for fining in oak *barriques* for about 14 months. After bottling, the wine undergoes period of fining.

2011: 92 Points, International Wine Cellar: "Our favorite of the Tenuta Santa Maria wines. It's a complex wine with a multifaceted bouquet of dried plum, licorice, slate and tobacco. The mouth feel is silky with layers of savory blackberry, underbrush and mineral-like flavors with a firm structure and a super-persistent, rich finish.

2008 review: 90 Points, The Wine Spectator: "Ripe black cherry and dark plum notes mix with hints of eucalyptus, graphite and spice box in this finely integrated red. Fresh and focused, with light tannins and accents of espresso and graphite on the finish.

Drying: Appassimento % - 40% to 50% up to 4 weeks.

Aging: Aged 14 months in 50% new + 50% second pass French *barriques* from tonnellerie François Frères Burgundy.

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Una tenuta privata della Famiglia Bertani - A Bertani Family private estate

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