

TENUTA SANTA MARIA

NEGRAR VERONA



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. 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.



Scan for a
virtual tour
of the Estate!



TENUTA SANTA MARIA 2022 VERONA ROSSO IGT "PRÀGAL"

A blend of 60% Corvina, 20% Merlot & 20% Syrah from 25yr avg old vines planted in primarily clay soil with deeper calcareous layers. The wine is aged for 6 months in large oak barrels plus a small amount in barriques.

91 Points, James Suckling: "Berry jam and spicy notes to this tasty blend of both fresh and partially dried corvina, merlot and syrah. Medium-bodied with velvety tannins, good acidity and a fresh, more savory finish. Very Veneto and very quaffable. Enjoy now."

90 Points, Vinous: "The 2022 Rosso Pràgal impresses with a vibrant bouquet of crushed wild blueberries, sweet sage and autumnal spice. It is juicy to the core and energetic, with a pulse of zesty acidity propelling its ripe red and blue fruits. A subtle mineral tinge adds tactile grip as it finishes with medium length and a resonance of violet inner florals."

