

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 2024 SOAVE DOC "LEPIGA"

Single vineyard - Illasi Valley.

100% Garganega from low yielding, pergola trained 34yr avg old vines grown in clay terrain with calcareous-marl subsoil. The grapes are harvested at 3 different times of ripening and separately crushed, with cold pre-fermentation skin contact. Then the grapes are gently pressed, fermented and aged sur-lie in stainless steel.

90 Points, Falstaff Magazine: "Bright straw yellow with green-gold reflections. Open with notes of citrus and meadow flowers. Vivid with coconcentrated fruit. Juicy and fresh until the lingering finish."

89 Points, Vinous: "The 2024 Soave Lepiga opens with a savory blend of crushed green apples, lemon oil and wet stones. It is soothingly round with ripe pit fruits and a pretty inner sweetness offset by brisk acidity. Gently chewy yet fresh, the 2024 leaves a subtle mineral tinge to linger."

