

Tenuta Santa Maria Valpolicella Classico Superiore

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella Classico

WINEMAKING: Cold-pressed, 25-30day temp controlled
fermentation with daily punch downs

AGING: 12mo in oak

ANNUAL PRODUCTION: 60,000btl's

THE STORY

Centuries of experience and research handed down have led to the development of a philosophy characterized by the continuous improvement of the quality of our production, marrying the cultivation and winemaking methods of ancient origins with the most interesting innovations gradually adopted throughout our history. In 1800 the family perfected the high density and low yield cultivation that we still use today both on our selections of native Veronese and international varieties to obtain grapes capable of producing wines of extraordinary elegance. In the vineyard today we use a targeted approach to environmental sustainability by reducing the use of chemical products as much as possible. Our particular approach to the Appassimento method for Amarone and the Ripasso method for Valpolicella.

