

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



AMARONE DELLA VALPOLICELLA

ANTONIO CASTAGNEDI



PRODUCTION AREA

Municipality of Mezzane di Sotto - Monti Garbi District (Verona)

TYPE OF SOIL

Sandy, silty with a lot of white skeletal limestone.

VINEYARD ALTITUDE

300 m a.s.l.

GRAPES

Corvina and Corvinone 70% - Rondinella 20% - Croatina 5% - Oseleta 5%

AGE OF VINES

20-25 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

4.000 - 8.000 vines per ha.

YIELD

90 q ha.

VINIFICATION

In steel at a controlled temperature. **Harvest:** double hand selection in trays. **Pressing:** soft with pneumopress in December. **Raising:** 3 months. **Fermentation:** at a controlled temperature with selected yeasts for 25 days in steel. **Malolactic fermentation:** natural in 500 litre barrels.

Bâtonnage: once a week for the first year.

AGEING

2 years in new 500 litre casks of French oak

ORGANOLEPTIC EXAMINATION

Colour: ruby red with purple reflections. **Aroma:** ripe red fruit, spicy aromas of liquorice, black pepper and hints of chocolate. **Flavour:** well balanced, with fat tannins, soft, warm, savoury, elegant, fine and fresh.

ALCOHOL

15% Vol.

PAIRING

Savoury first courses, seasoned with truffle, hare and game - red meats, grilled, roast or boiled - mature cheeses.

SERVING TEMPERATURE

16 °C - 17 °C.

AGEING POTENTIAL

15 years.